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TRIED RECEIPTS OF PASADENA

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Maud Mitchell Honberger

TRIED RECEIPTS OF PASADENA

Compiled for the benefit of

THE WILLIAM A. SCRIPPS HOME FOR AGED PEOPLE
THE PASADENA CHILDREN'S TRAINING SOCIETY
THE PASADENA CHARITABLE LEAGUE
THE PASADENA DAY NURSERY

Here's to the women, who know how to cook;
Bless their dear hearts, they have written this book.
Here's to the men who have sent their pet dishes
From the camp and the club, with their very best wishes
Here's to us all, when we sit down to eat
May this spirit of comradeship season our meat.

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Relishes

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LOBSTER COCKTAIL

Allow ¼ cup lobster meat, cut in pieces, for each cocktail, and season with two tablespoons, each, tomato catsup and sherry wine, 1 tablespoon lemon juice, 6 drops tobasco sauce, ⅛ teaspoon finely chopped chives, and salt to taste. Chill thoroughly and serve in cocktail glasses. **Mrs. Wallace Jones,** Los Angeles.

TOMATO AND CAVIAR RELISH

Thin slice toast cut round, thin slice tomato on top of slice of toast; caviar spread on top of tomato, yolk of egg hard boiled put through ricer on top of caviar, lemon juice squeezed on top; piece of parsley in center. **Mrs. H. H. Kingsbury.**

STUFFED EGG APPETIZER

Stuff a hard boiled egg in the usual way; place this on a round of fresh, soft toast, and pour over it a mayonnaise which has been thinned with cream and to which has been added either lobster or crab meat minced. Garnish with shredded lettuce.

Mrs. Edward F. Robbins.

CANAPÉ OF CAVIAR AND TOMATO

Make rounds of slices of toast; butter thin and while hot lay on each a slice of tomato one-half inch thick. Before putting the tomato on the toast scrape out carefully all the soft part of the tomato, leaving thus a cavity between each section. Into these cavities put a mixture of caviar, cooked egg yolk, lemon juice and cayenne. Chop the whites very fine and put it in a mound in the center of tomato and in center of mound put a flower or sprig of parsley. Instead of caviar, anchovy may be used.

Miss Mary S. Wylie.

SARDINE CANAPÉ

Cut brown bread in circles and spread with butter, and heat in the oven. Pound sardines to a paste; add an equal amount of finely chopped hard boiled eggs, season with lemon juice and Worcestershire sauce, spread on bread. Garnish each canape in the center with a circle of hard boiled white of egg, capped with a teaspoonful of hard-boiled yolk rubbed through a sieve.

Mrs. F. Bruce Wetherby.

TOMATO COCKTAIL

Select small smooth tomatoes. Peel and chill them. When about ready to serve, cut them in quarters through the stem and blossom ends, then cut these quarters in halves or thirds; arrange them on crisp lettuce hearts on a plate around a tall-stemmed glass; rub a bowl with a clove of garlic cut in halves; add three tablespoons of tomato catsup, one tablespoon of lemon juice, half a teaspoon of Worcestershire sauce, and two or three drops of tabasco sauce, or one quarter teaspoon of paprika. Mix and turn a little into each glass. The pieces of tomato and the lettuce hearts are to be dipped into the sauce, and eaten with an oyster fork.

Mrs. Joseph F. Rhodes.

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TOMATO AND SARDINE RELISH

Cut bread in round slices, fry in butter on both sides, take small ripe tomatoes, peel, cut in slices ¾ inch thick (salted), lay on toast; put two sardines on tomato. Place around the edge of toast a border of chopped white of hard boiled eggs, add teaspoon of mayonnaise over the top of relish, and a little catsup over mayonnaise. Serve on lettuce leaf.

Mrs. Bertha L. Turner, Cateress.

OLIVE AND WALNUT RELISH

Cut circular slice of bread and butter. Chop an equal amount of olives and walnuts, spread on bread and bake about half an hour. **Mrs. J. S. Torrance.**

FIG AND CREAM CHEESE ENTREE

Beat ½ cup whipping cream until firm, and gradually fold in two Neufchatel cheeses which have been softened with a silver fork. Place two narrow strips of white muslin over the bottom and up the sides of tin moulds and press enough cheese into each for one serving. Spread paper over each mold and pack in an ice cream mold and surround with equal measures of ice and salt. Let stand two hours, and unmold on serving plates. Set a preserved skinless fig, flavored with sherry if desired, above each serving of cheese. Pour over a little syrup and serve at once.

Mrs. J. B. Durand.

BACON AND TOMATO RELISH

Cut bread in circular shape. Butter and spread with grated cheese. Put thick slice of tomato (unpeeled) on top. Season to taste, then add slice of raw bacon and bake half an hour. Serve hot. **Mrs. J. S. Torrance.**

PENELOPE'S SPECIAL

Boil three eggs hard; when cold cut in half and remove yolks. Mix yolks with 3 drops of onion juice, 3 tablespoons of thick mayonnaise dressing, 1-3 teaspoon anchovy paste, a dash of cayenne, pepper and salt to taste. Fill the whites of eggs with fresh caviar. Cut six slices of bread with a doughnut cutter. Butter and toast on one side, spread toast with the yolk mixture, put whites in the center of toast, garnish with 1 small green onion, parsley, 1 radish and slice of lemon. **Miss Florence P. Weimer,** Cateress.

Soups

"Now good digestion wait on appetite—and health on both."

MRS. VISSCHER'S CLEAR SOUP

Two pounds of round steak, 6 eggs, 1 bay leaf. Chop the meat fine without any fat and put in a kettle with a piece of butter. Brown the meat in the butter and add one-half grated onion. Then beat the six eggs and add to the meat, stirring all the time. When the meat is in balls add three pints of cold water. Cook very slowly a whole day. Strain and serve in cups with a thin slice of lemon.

Miss Henrietta Visscher.

SOUP STOCK

One good beef soup bone, 1 knuckle of veal. Wash well and put in covered soup kettle with plenty of cold water to cover. Let heat slowly. When it begins to boil, skim and add salt, pepper, 1 can of tomatoes, 3 carrots, 1 or 2 turnips, parsley, 3 or 4 onions, celery, and a bay leaf. Let simmer slowly for six hours or more. Strain into large bowl through a fine sieve, and in the morning when cool, remove fat and put in jars in refrigerator.

Mrs. Z. L. Moody, Salem, Ore.

EGG BALLS TO DROP IN CLEAR SOUP

Boil four eggs 20 minutes; put in cold water; when cool, put the yolks in a bowl and rub them to a paste. Season with 1 salt spoon of salt, ¼ of a salt spoon of pepper, 1 teaspoon of melted butter, a few cracker crumbs, and moisten with the white of 1 egg, using enough to shape into balls about the size of a marble. Roll in flour and fry in lard. Roll on cloth to absorb grease. These may be made in morning, add to soup just before serving.

Mrs. G. E. Waldo.

MEAT DUMPLINGS FOR SOUP

One-half pound minced cooked meat, 1 cup bread crumbs, 2 eggs, 1 tablespoon of butter, ½ teaspoon of salt, a little chopped celery and green pepper. Roll out with a spoon, otherwise they will be heavy.

Mrs. Emil Kayser.

ROYAL CUSTARD

Yolks of 3 eggs, ⅛ teaspoon salt, 1 egg, slight grating of nutmeg, ½ cup consommé, few grains of cayenné. Beat eggs slightly, add consommé and seasonings. Pour into a small tin dish, place in pan of hot water and bake until set; cool, remove from tin and cut in fancy shapes and serve in consommé.

Mrs. K. A. Wyckoff.

CLEAR TOMATO SOUP

Wash, peel, cut up and cook sufficient tomatoes to give one quart of thin stew when strained (or take one large can). Add to this 1 tablespoon of sugar, 1 teaspoon of salt, a dozen peppercorns, 4 cloves, 1 tablespoon each of chopped onion and parsley. Simmer all for twenty minutes. Mix together 2 tablespoons each of soft butter and cornstarch; dilute this paste with a little of the hot soup, add to the contents of the saucepan and stir till smoothly thickened

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and clear. Taste to see that it is properly seasoned, rub through a sieve and reheat. In serving drop a pinch of chopped parsley in each plate; this adds a contrast in color.

Mrs. Paul S. Honberger.

YELLOW SOUP

Heat good rich soup stock and dissolve in it enough minute tapioca or sago to thicken slightly. Add cream and when ready to serve pour this upon well beaten yolks of 3 eggs. Serve in hot dishes. This is enough for six people. **Mrs. S. N. Frey.**

QUEEN VICTORIA SOUP

Three pounds veal, covered with three quarts cold water. Cook until reduced to three pints of stock. One-half pound pearl barley. Simmer in the stock one and one-half hours. Take from the stock two-thirds of the barley, rub it through a sieve and return to the stock; ½ pint cream, salt and pepper to taste. Serve in cups.

Mrs. Edward R. Robbins.

CREOLE GUMBO

Before beginning the gumbo, have incredients all prepared. One good-sized onion, and bell pepper chopped fine; ½ pound of veal and same of ham cut in very small pieces, and a cupful of canned tomatoes.

For seasoning: Salt to taste, black pepper and a very little cayenne, celery salt and mustard seed, paprika, a teaspoon of each and a tablespoon of kitchen bouquet.

Now put in a deep sauce pan (the Creoles use a porcelain lined kettle), a tablespoon of lard and fry the onion and green pepper a little before adding the veal and ham. After this has fried some, sprinkle a little flour over the whole to give a good brown, stirring constantly to keep from burning. There is less danger of scorching if flour is omitted. Now add tomatoes, stir this well, then put in the okra, the fresh, if in season, cut in thin rings or else a large can of McIlhenny's okra, which is very tender. It is well to empty the can, liquor and all, into a chopping bowl and cut up the okra. Put this into the saucepan with the other ingredients, add the seasoning and let it cook about ten minutes, stirring frequently. Then add two quarts of boiling water and let all come to a good boil. Turn the fire low, cover the saucepan closely, and let the gumbo simmer for an hour and a half, stirring occasionally. Ten minutes before serving add a can of shrimp and a small can of oysters. Serve with a large spoon of boiled rice in each soup plate. A chicken cut up and fried with the onion and bell pepper may be substituted for the veal and shrimp. **Mrs. C. E. Wood.**

ARTICHOKE BUTTON AND CAVIAR

Take a small round of bread fried in butter on both sides; spread the mayonnaise. Fill the buttons with caviar; place in center of toast, border with chopped white of hard boiled egg. Put a small bit of mayonnaise in center of caviar; add a small spray of parsley, serve with slice of lemon.

Mrs. Bertha L. Turner, Cateress.

PURÉE OF POTATO

Boil and mash in two quarts of water, 4 large potatoes, 1 small onion, 2 stalks celery and sprig of parsley. When done, pass through a sieve. Return to fire, season with salt, pepper and 2 large tablespoons butter rubbed into a dessert spoon of flour. Boil up once and pour into a tureen over a cupful of whipped cream.

Mrs. Arthur R. Dodworth.

CREAM OF SPINACH SOUP

Blend one tablespoon of butter with one of flour and add slowly two cups of cold milk. Stir until all is smooth and creamy. Add two cups of spinach pulp. Season with salt and pepper. Serve with whipped cream. **Mrs. C. S. Mitchell.**

SPLIT PEA SOUP

One cup dried split peas, 2½ quarts cold water, 1 pint milk or part cream, ½ onion, 3 tablespoons butter, 2 tablespoons flour, 1½ teaspoons salt, ⅛ teaspoon pepper, 2 inch cube of fat salt pork. Pick over peas and soak over night, drain, add cold water, pork and onion. Simmer three or four hours, or until soft. Run through a sieve. Add butter and flour cooked together, salt and pepper. Dilute with milk, adding more if necessary.

Miss Edith Mallory.

TOMATO BISQUE

Cook one can of tomatoes with a pinch of soda, until soft. Strain and add one pint of rich soup stock. When ready to serve add the yolk of one egg beaten with half a cup of cream, a pinch of cloves, salt and red pepper to taste. Do not let boil after adding the cream. **Mrs. Emil Kayser.**

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OATMEAL SOUP

One can tomatoes, 3 pints water, 2 onions, celery, parsley, or both, ¾ cup oatmeal. Cook ¾ hour. Just before taking up put in ¼ teaspoon soda, then strain, using strainer fine enough to stop seeds. Set on the fire and season with salt, pepper, a very little sugar, and butter size of an egg. Stir soup while cooking, as the oatmeal lumps easily.

Mrs. Edward M. Mackey.

MINCED CLAM SOUP

Fry three slices salt pork in kettle, add 3 medium-sized potatoes cut in small pieces, 2 small onions sliced, or chop potatoes and onions very fine. Add about 1 quart of water and cook until done (about 1 hour). Thicken a little with 2 tablespoons flour and 1 tablespoon butter stirred together. Just before taking from fire add contents of one small can of minced clams.

Mrs. L. A. Boadway.

BLACK BEAN SOUP

One pint black beans, soaked one night in three quarts of water. In the morning pour off this water, and add 3 quarts of fresh water. Boil gently 6 hours. When done there should be 1 quart. Add a quart of stock, 6 whole cloves, 6 whole allspice, a small piece of mace, small piece of cinnamon stick, stalk of celery, bouquet of sweet herbs, 1 good-sized onion, small slice each of turnip and carrot, all cut fine and fried in 3 tablespoons of butter. Into the butter remaining in pan put 1½ spoons of flour and cook until brown. Add to soup and simmer 1 hour all together. Season with salt and pepper and rub through a sieve. Serve with slices of lemon and egg balls. Sherry wine if desired.

Mrs. George W. T. Lord.

CREOLE SOUP

One quart brown soup stock, 1 pint tomatoes, 3 tablespoons chopped green peppers, 2 tablespoons chopped onion, ¼ cup butter, 1-3 cup flour, salt, pepper, cayenne, 2 tablespoons grated horseradish, 1 teaspoon vinegar, ¼ cup macaroni rings. Cook pepper and onion in butter five minutes. Add flour, stock and tomatoes, and simmer fifteen minutes; strain, rub through sieve and season highly with salt, pepper and cayenne. Just before serving add horseradish, vinegar and macaroni rings.

Mrs. Theodore Welch.

KORNLET SOUP

Cook 1 can Kornlet in 1 pint cold water for 20 minutes; rub through a sieve. Fry 1 tablespoon chopped onion in 4 tablespoons butter for three minutes, remove onion, add 4 tablepoons flour. Stir into Kornlet, add 1 quart scalded milk, 1½ teaspoons salt, ⅛ teaspoon pepper; strain and serve and garnish with popped corn. **Mrs. S. N. Frey.**

ENGLISH CORN SOUP

One can of corn mashed in a chopping tray and put in a double boiler with 1 quart of milk. Cook 15 minutes. Fry 1 onion in 3 tablespoons of butter for about 10 minutes. Add 2 tablespoons flour and cook until smooth. Add a little of the hot milk till the butter and flour will pour easily, then add this to the milk in double boiler. Season with salt and pepper. Strain through a fine strainer and return to the fire. Add yolks of two eggs beaten up in 1 cup of milk. Cook a little longer and serve with whipped cream. **Mrs. Matt S. Hughes.**

CREAM OF CARROT SOUP

Take four good sized carrots, two potatoes, two onions and two sticks of celery. Cut up fry brown in butter. Put into a saucepan with one quart of hot water and cook until the vegetables are quite soft; press through a sieve, and return to the fire, adding a tablespoon of butter, two cloves, two tablespoons of finely minced parsley, a teaspoon of sugar, and salt and pepper to season. Have ready a pint of hot milk, thicken with a teaspoon of cornstarch or a tablespoon of flour. Add to the soup. Bring to a boil and serve with croutons. **Mrs. Paul S. Honberger.**

MUSHROOM SOUP

One lb. mushrooms, 4 cups white stock, 1 slice of onion, ¼ cup butter, ¼ cup flour, 1 cup cream, salt, pepper, 2 tablespoons sauterne. Chop mushrooms, add to white stock with onion, cook twenty minutes, and rub through sieve. Just before serving add wine. **Mrs. Wallace Jones,** Los Angeles.

FISH CHOWDER

Fry ¼ pound of sliced salt pork and two large onions (sliced) together but not too brown. Pare and slice six potatoes, cover with water and cook until nearly done; add to the potatoes the strained liquor from pork and onions. Scald 1¼ pounds of barracuda (in one piece) with boiling water to remove the skin and bones (the large bone may be removed more easily later) and add to potatoes with three pints of milk. Cook slowly until fish is done. Just before serving add tablespoon of butter and salt, pepper and paprika to taste. **Mrs. Hallett.**

STATE OF MAINE FISH CHOWDER

Three slices of fat salt pork; 1 lb. of fresh fish; 6 medium sized potatoes sliced; 2 small onions, sliced; small piece of butter, salt and pepper to season.

Fry the pork in the kettle in which the chowder is to be made. Then put in the kettle alternate layers of potatoes, onions and fish (cut in small pieces). Cover with boiling water and cook slowly for one hour. Add seasoning, butter and milk, let come to a boil. Mrs. L. A. Boadway.

BISQUE OF OYSTERS

One quart of oysters, 1 quart of soup stock, 1 pint of milk, yolks of four eggs, 1 pint of cream; pepper and salt to taste. Mash the oysters and boil in the stock. Strain and add the milk, pepper and salt. When it comes to a boil add the cream with the beaten yolks. Stir until it comes to a boil and serve at once.

Mrs. R. C. Holbert.

CREAM OF ONION SOUP

Peel and cut into thin slices a dozen small white onions and fry them to a light brown in a tablespoon of butter. Add to onions a pint of sweet milk, a quart of boiling water, a saltspoon of salt and one of pepper, ½ teaspoon of sugar and pinch of mace. Cook ½ hour slowly and strain through fine sieve. Add yolks of three eggs well beaten and 1 cup cream. Serve immediately.

Mrs. Arthur R. Dodworth.

TOMATO SOUP

One quart can tomatoes; cook a very little; ½ teaspoon soda, 1 quart milk or a little less. When both are boiling, turn them together, not cooking any more; thicken with a little corn starch, salt, strain through colander. **Mrs. Frederick Gleason.**

CLAM CHOWDER

One quart minced clams (fresh ones preferred); 2 quarts milk; 1 medium sized tomato; 1 medium sized onion; 1 medium sized bell pepper, ¼ red Chili pepper, 3 slices bacon, 1 tablespoon butter, 3 tablespoons olive oil, 6 level tablespoons flour, 2 cups potatoes diced, salt to taste. Cut onion, peppers and bacon in small bits and fry slowly for one-half hour, or until onion is thoroughly cooked and browned; add flour and butter and brown. Let milk and clams come to a boil, add potatoes, which have been cooked separately, and tomatoes, which have been cut into small bits, using as little of the seeds and juice as possible. Add contents of frying pan and let come to a boil. **Mrs. K. M. Duncan.**

SCOTCH BROTH

Two lbs. neck of mutton cut in dice, cover with 2 quarts cold water; simmer 1 hour. One carrot cut in dice; 1 small onion sliced thin, ¼ cabbage shredded, 1 small turnip diced. Simmer another hour. Take the bones and meat from the kettle; return some of the diced meat, 1 tablespoon chopped parsley, salt and pepper to taste. **Mrs. Edward F. Robbins.**

Fish and Shell Fish

"And I will but drop my hook and behold! the dinner made."
—Robert Louis Stevenson.

CODFISH IN RAMEKINS

Cream ½ package prepared codfish and put into small buttered ramekins, filling each half full. Beat white of egg stiff and gradually add a cup of mashed potatoes, beating all until light. Drop spoons of this on fish and put in oven till it puffs and browns.

Mrs. S. N. Frey.

BREADED FILET OF SOLE

Divide a pound or more of filet of sole in pieces suitable for individual service. Mix together one tablespoon of lemon juice, half a teaspoon of onion juice, a half teaspoon of salt, a dash of cayenne and sprinkle over the fish, then set aside for an hour or more. Break an egg in a saucer, add a tablespoon of lukewarm water and with a fork beat just enough to mix well. Dip each piece of fish in this, then roll in fine dry bread crumbs. Fry in deep, smoking hot fat. As browned take out and lay on soft paper to drain. When perfectly cold arrange on platter, garnishing with lemon quarters and parsley and pass with cucumber sauce.

Mrs. F. Bruce Wetherby.

MOLDED SALMON WITH CUCUMBER SAUCE

One can salmon, yolks of 2 eggs, ½ tablespoon salt, 1½ tablespoons melted butter, 1½ tablespoons sugar, ¼ cup milk, ½ tablespoon flour, ¼ cup vinegar, 1 teaspoon mustard, ¾ tablespoons granulated gelatine, a little cayenne. Remove salmon from can, rinse thoroughly with hot water, and separate in flakes. Mix dry ingredients, add egg yolks, butter, milk and vinegar. Cook over boiling water, stirring constantly until mixture thickens. Add gelatine soaked in cold water. Strain and all to salmon. Fill individual molds, chill and serve with cucumber sauce.

Beat one half cup thick cream until stiff; add ¼ teaspoon salt, a few grains pepper and gradually two tablespoons vinegar, then add one cucumber pared chopped and drained.

Mrs. J. Perry Wood.

COURTBOULLION OF FISH

Put into a frying pan a tablespoon of lard and when hot add an onion and bell pepper chopped very fine. Just as they begin to brown put in two tablespoons of canned tomatoes, salt and pepper to taste, paprika, a couple of bay leaves, kitchen bouquet, and stock enough to cover fish and make a good sauce. Slice the fish and brown a little in another pan, then add to the sauce, being careful not to break the slices, let the whole simmer for half an hour. The French add a cup of whit wine which improves the flavor, or a slice or two of lemon. Serve the fish with slices of toast, on a platter, pouring the same over the whole. Remove the bay leaves. Barracuda is very nice cooked in this way.

Mrs. C. E. Wood.

HALIBUT ROLLS

Take filet of chicken halibut, cut in pieces about four inches long, sprinkle with salt and pepper and lemon juice. In center of each piece put two shrimp (or oysters if desired); roll and tie at ends and center with twine. Dip in egg and bread crumbs, fry in deep fat. Drain on brown paper. Remove twine and pour over each Bernaise sauce and serve with potato dots.

Mrs. K. A. Wyckoff.

SALMON ROLL

One 20c can of salmon, yolks of 4 eggs, salt to taste, 1 cup rolled crackers, 1 cup sweet milk, juice of ½ lemon. Mix thoroughly and roll in napkins. Steam 1 hour.

Miss Ada Breckenridge.

CODFISH BAKE

One pint finely shredded codfish, 1 pint mashed potatoes, 2 tablespoons of butter, 2-3 cup of cream (or milk), 2 eggs, beaten separately.

Beat whole mixture hard and long (except whites of eggs, which should be added the last thing before baking.) Bake in a buttered pudding dish or pan. Turn out on a platter, and pour over it the sauce.

Sauce: 3 tablespoons of butter, 1 tablespoon of flour, 1½ cups of boiling water, ½ teaspoon of salt, 1 hard cooked egg, and white pepper.

Cream, butter and flour, and add to boiling water, cook till smooth. Add salt, pepper, and egg chopped fine.

Mrs. Joseph F. Rhodes.

SALMON LOAF

One large can salmon, drain off the liquor and mash fine; 4 tablespoons melted butter, pepper and salt, 3 well beaten eggs, 1 cup bread crumbs. Steam 1 hour.

Sauce: Strained liquor from salmon, 2 tablespoons melted butter, 1 cup milk, 1 teaspoon corn starch, 1 egg, a little salt. Cook, strain and pour over hot loaf when served.

Mrs. H. T. Fuller.

FISH SOUFFLÉ

Separate 1 can of salmon into flakes. Season highly with salt, paprika and lemon juice. Cook ½ cup of soft bread crumbs in ½ cup of milk, add to salmon with the well beaten yolks of 3 eggs. Fold in stiffly beaten whites of 3 eggs. Turn into buttered mold, steam or bake.

Sauce for fish: Melt 3 tablespoons butter, 3 tablespoons flour, 1 cup mik, ½ cup cream, 1 teaspoon salt, ½ cup pimentoes rubbed through a sieve. Cayenne to taste. **Miss Mary S. Wylie.**

MAINE CODFISH BALLS

Use potatoes that are freshly boiled. Shredded codfish that has been soaked in water several hours. To each cup of fish add as much potato whipped up to a soft cream. Mix well over the fire and beat in one egg to every cupful of the fish. When the mixture is thoroughly cool, make into balls, roll in flour, and when ready to use, fry them in deep fat. **Mrs. Otis Howard.**

PANNED OYSTERS

Melt ¾ cup of butter in hot frying pan. Add 1 quart of well drained oysters; season with salt, pepper and cayenne. Cook in hot oven until the edges curl. Serve on hot squares of toast, well buttered, with the strained liquor from the oysters.

Mrs. James B. Swan.

FISH TIMBALE

Three lbs. chicken halibut, steam and chop fine. Mix 2 tablespoons butter, 1½ tablespoons flour, and then add 1½ cups of cream and bring to boil, then add fish and season with red pepper and salt to taste. Cool this, then add whites of 3 eggs beaten stiff; put in mold and set in pan of water, and bake an hour. Serve with Hollandaise sauce. **Mrs. F. G. Cruickshank.**

FISH TURBOT

Take any kind of cold fish, take out bones and sprinkle with pepper and salt.

For dressing, heat a pint of milk and thicken with ¼ cup of flour; when cool add 2 eggs and ½ cup of butter, and season with onions and parsley, very little of each. Put in a baking dish, a layer of fish, then a layer of sauce until ful; cover the top with bread crumbs, and bake ½ hour.

Mrs. Malcom J. MacLeod, New York.

CODFISH BALLS

One pint of fish, freshened and chopped fine, 6 medium sized potatoes, 1 egg, 2 tablespoons of melted butter, 4 tablespoons of milk, salt and pepper. Boil potatoes, mix with fish and mash fine and light. Add egg well beaten, butter, milk and seasoning, mix well. Form into balls, dip in beaten egg, roll in flour or bread crumbs and fry in hot lard. **Mrs. C. R. Foote.**

DEVILED CRAB

Take crab from the shell, cleaning the shell well. One cup cream and milk mixed, 1½ teaspoon butter, 2 teaspoons flour, 2 hard-boiled eggs chopped fine, season with pepper and nutmeg, put in pan and cook for few minutes. Refill the shell, put bread crumbs on top and bake. **Mrs. E. R. Hull.**

MINCED CLAM

Two small peppers, 1 large onion, 1 can Warrenton clams (15c), 1 cup milk, pepper and salt, 2 hard boiled eggs. Chop peppers and onion, cook in butter till tender, if it cooks away too much add a little of clam juice, add clams, milk, salt, pepper, hard boiled eggs, thicken with a little corn starch. Serve on toast.

Mrs. F. F. Rowland.

OYSTERS ON TOAST

One quart oysters boiled in own liquor, turn while boiling into a colander to darin. Melt a piece of butter the size of an egg in a saucepan; add 1 tablespoon sifted flour and stir one minute. Pour in one large cup oyster liquor slowly. Yolks 2 eggs, pinch salt, cayenne and mace, beat thoroughly and add to boiling liquor but do not let it boil. Put in the oysters and serve on hot buttered toast or in paté cases. **Mrs. David A. Conrad,** Santa Barbara.

ESCALLOPED CRABS

One-half dozen fresh crabs, boiled; pick the meat from claws and body. Three tablespoons butter and 1 tablespoon flour worked to light cream; 1 sweet bell pepper chopped; season with salt and a pinch of mace. Put all together in sauce pan with 1 cup of milk or cream, let come to a boil. Take off and put in baking pan well buttered, cover with bread crumbs and bake.

Mrs. David A. Conrad, Santa Barbara, Cal.....

BAKED LOBSTER

Remove meat from a 2 lb. lobster, cut up in small pieces; melt 4 tablespoons butter, add 4 tablespoons flour and ½ cup each of thin cream or brown or white soup stock. Add lobster to sauce Season with salt and Taragon vinegar. Clean lobster shell; put together and fill shell with mixture. Cover with buttered bread crumbs and brown in oven. Garnish and serve in shell.

Miss Mary S. Wylie.

Entrees

"But roasted thrushes with sweet cheese cakes served,
Flew of their own accord down the guests' throats."

—Teleclides.

FRIED FROGS LEGS

Clean two dozen frog's legs and dip them one by one, first in a beaten egg, then in cracker crumbs and plungs them singly into very hot fat and fry for five minutes. Drain, granish with parsley and serve with Maitre d' Hotel sauce and saratoga chips.

Mrs. Lena Getchine.

FRENCH MUSHROOMS WITH EGGS

Open can of French mushroom buttons, drain and add to liquor one cup of rich milk. Make white sauce of this. Add to sauce mushrooms and six hard-boiled eggs cut in quarters. Heat gently and serve on toast, garnishing with shredded parsely and pimiento rings. This makes a dainty dish for Sunday suppers.

Mrs. Parker Earle.

CHILI RENOS

Wash long green chili peppers, place them on stove in hot pan and turn constantly until the blister. Then roll them in a wet towel until the outside skins can easily be removed. Split one side and take out the seeds and veins and stuff with grated cheese seasoned with salt and pepper. Dip the stuffed peppers in an egg batter and fry in hot fat (½ butter and ½ lard.) Can be served with tomato sauce. Good also stuffed with sardines and mayonnaise dressing mixed together.. **Mrs. Chas. V. Craig.**

CORN AND CLAMS SCALLOPED

Open a can of minced clams and aerate for several hours before using. Then strain off the juice and set aside. To a cup of the clams, add a cup and a half of raw corn pulp. Seed and chop fine a sweet green peper, add two tablespoons of finely chopped onion, and cook in four tablespoons of butter for ten minutes, without coloring. Add four tablespoons of flour and stir till frothy. Gradually add three-quarters of a cup of clam juice and stir till thickened. Add the yolks of two eggs beaten with three tablespoons of cream, reduce the heat and stir till it thickens, again then add corn and clams, and seasoning as needed. Fill buttered individual patty pans; cover the top of each with cracker crumbs mixed with a little melted butter, and brown in a quick oven. Serve with quartered lemons. **Mrs. Paul S. Honberger.**

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ESCALLOPED OYSTERS AND MACARONI

Boil macaroni soft, put a layer in baking dish, cover with oysters, a litle pepper, salt, and butter, then another layer of macaroni and oystersfi till dish is filled, last layer macaronri. Over top pour oyster liquid, to which has been added a little onion juice, cover with grated crumbs and cheese, bake until nicely browned.

Mrs. Chas. A. Gardner.

GRATIN OF LOBSTER

Cut a good sized lobster in half, pick out all the meat. Cut in thin slices, put a piece of butter the size of an egg into the stewpan with 3 shallots finely chopped. Brown them slightly then mix in a tablespoon of flour, when quite smooth add ½ pint of milk, simmer for 5 minutes, put in lobster sliced, 1 tablespoon chopped parsley, a little salt and cayenne, ½ teaspoon Anchovie sauce. Stir over fire, when boiling draw stewpan back, and add the well beaten yolk of an egg, fill the shell of lobster with the mixture, sprinkle cracker crumbs over it and pour on a little clarified butter, put the shell in a hot oven for 20 minutes and serve. Garnish with parsley.

Caroline Tuckey.

LOBSTER CUTLETS

One large lobster, 3 tablspoons butter, ½ cup stock or cream, 1 heaping tablespoon flour, a little cayenne, pepper and salt to taste, 3 eggs, 1 pint fine bread crumbs, a little chopped parsley. Cut lobster into fine pieces and season with pepper and salt. Melt the butter, stir into it the flour and when smooth add the stock or cream and cook until thick, then add one egg well beaten, season and take from stove, add one tablespoon of lemon juice the lobster and parsley. Butter a platter and spread out to cool. When cold form into cutlets, dip into fine bread crumbs, let stand a few minutes, then beat the two remaining eggs and dip the cutlets in them and then in bread crumbs again. Serve with tartar sauce.

Mrs. R. C. Holbert.

CLAM PATTIES

Cream two tablespoons of flour and one of butter. Add hot milk and when thickened add the contents of one can of Razor Minced Clams. This should make enough sauce for six patty shells. Heat the patty shells in the oven before pouring the sauce in them.

Miss Emilie S. Neff.

PIMIENTOES á la CRÉME

Two cans Pimientoes, 2 cans French mushrooms, 1 set sweet breads, 1 cup diced celery cooked.

Make a cup of white sauce, add above ingredients with salt and red pepper to taste. Stuff the pimientoes and bake about fifteen minutes before serving. **Mrs. Walter S. Wright.**

SWEETBREADS

Par boil, then put in pan with melted butter, 2 tablespoons to a pair, set in oven for about 20 minutes. Make a dressing by adding tablespoon of flour to each tablespoon of melted butter and pepper, salt and milk. Serve on pieces of toast made by cutting thick slices of bread with a doughnut cutter, then dip in egg and milk and fry in deep fat. **Mrs. S. D. MacFarland.**

ANGELS ON HORSE BACK

Take very thin slices of fat bacon, cut all rind off, then take an oyster or, two if very small, pour on it two drops of essence of Anchovie, 4 of lemon, and a grain of cayenne, and roll it in the slice of bacon. When there are sufficient of these rolls put them on a small skewer. When cooked take each one separately, place on a fried crouton, serve very hot. **Caroline Tuckey.**

CLAM BOUDINETTES

Early in the morning open and aerate a can of clams. Chop the clams—they should measure one cup and a quarter. Make a sauce with a half cup of clam juice, two tablespoons of butter, two and a half tablespoons of flour, one-third of a teaspoon of salt, a dash of cayenne, one teaspoon of chopped parsley and half teaspoon of lemon juice. When thick add the chopped clams, cook and stir for a minute longer, then turn out and chill. Mold in small balls, dip each in beaten egg, roll in crumbs and fry golden brown in deep, smoking, hot fat. **Mary Greathouse.**

SHRIMP CURRY

AN EPICURE'S RECEIPT FOR STEWED KIDNEYS

Boil 12 lambs kidneys five hours, changing the water three times. Save the last for gravy, add a little brown gravy thickening, season with a little nutmeg and half a wine glass of sherry, add salt if needed.

Brown Gravy Thickening: Brown together ¼ lb. butter and 1 teaspoon white sugar; add flour to make a stiff paste. Put this into the oven and keep browning and mixing it over until it is a nice brown without scorching. Season well with salt and pepper. This is a fine thickening for any rich dark gravy, and may be kept for some time. **Mrs. J. B. Durand.**

Shrimp Curry

One cocoanut, 1 can shrimp, 1 onion, 1 cup boiled water, 1 cup sweet milk, 2 teaspoons of flour, 1 teaspoon of curry. Grate the cocoanut, add the cup of milk, and let it soak for an hour, then strain the milk off. Slice the onion and fry it brown with a little butter. Then pour the cup of boiled water over it and add the shrimps and the milk and let it come to a boil. Mix two teaspoons of flour and one of curry, wet with a little cold water and stir in with the rest. Season to taste with salt and pepper and a little butter. Very dainty for luncheon served in a little circle of rice on each plate. **Mrs. B. O. Kendall.**

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BRAIN TIMBALES

Boil 6 brains slowly 20 minutes in a little water with tablespoon vinegar; drain and when cold put through a ricer. Soak 1-3 loaf bread, crusts removed, in water and squeeze dry, put it also through ricer.

Take 2 cups brains, 1 cup of the bread salt and pepper, a pinch of ginger, ½ of a grated onion and yolks of 4 eggs. Beat all together well then add the beaten whites of 4 eggs put in well buttered timbale molds set ina pan of hot water and bake 20 minutes in a moderate oven. Will serve 14.

Serve with cream sauce with mushrooms a little sherry and a few drops of kitchen bouquet. **Mrs. H. R. Hertel.**

Meats

"Give no more to every guest,
Than he is able to digest.
Give him always of the prime,
And but little at a time."
—Pope.

ROAST BEEF

Put the beef into a double roaster. Cover with dripping and have a very hot oven for the first half hour, so the meat will sear over and keep the juice in. After the first half hour lessen the heat of the oven and season the meat with salt and pepper. Cook 10 minutes to the pound if wished rare, or 15 minutes will make it well done. Baste often. **Mrs. Charles S. Mitchell.**

YORKSHIRE PUDDING

Five heaping tablespoons of flour, 3 eggs, 1 pint milk and a little salt. Put the eggs, flour and a little of the milk into a bowl, and beat well with a spoon, add the remainder of the milk. One half hour before roast beef is done, pour this mixture into a separate dripping pan into which has been poured enough dripping from the roast beef to make it 3-4 of an inch deep in pan. Have the grease sizzling and bake 30 minutes. Cut in squares and serve on platter around beef. **Mrs. Charles S. Mitchell.**

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MEAT CROQUETTES

One pan chopped cold meat, 1 tablespoon of butter, 2 tablespoons of flour, 1 pint of milk, 1 boiled onion, 1 clove of garlic, summer savory, curry powder, sweet marjoram, bay leaves, salt, pepper, 2 eggs, cracker crumbs.

Put onion on to boil. When done, add onion juice to meat, also onion and garlic chopped fine. Make a thick white sauce of the butter, flour, and milk. Add meat, and cook awhile. Then season to taste, and set away in buttered pan to cool. Before dinner time cut meat into oblong slices, rolling each one in the well beaten eggs, then in the sifted crumbs. Fry in deep fat.

Mrs Joseph F. Rhodes

SMOTHERED STEAK

Take 2 lbs. round steak, cut two inches thick. Into this, pound ½ cup flour, with a meat pounder. Then put into a well buttered hot skillet, turn until well browned on both sides. If desired, cook a slice of green pepper and small piece of onion in the melted butter, before adding steak. Season with salt and pepper, turn into a hot casserole, pour over this a cup of boiling water and cover closely. Cook in moderate oven for two hours.

Mrs. H. I. Stuart.

FILET OF PORK OR BEEF

Cut open a meat tenderloin and stuff with following dressing: some chopped carrots, green peas, English walnuts, olives, raisins and a little Chili. Tie it well and sear it well in hot lard. Bake in double roaster, keeping the meat half covered with water until done. Pork should be cooked 2½ hours. Thicken the gravy, add a little tomato; a bay leaf and some kitchen bouquet.

Mrs. J. Perry Wood.

STEAMED BEEF

Rump—piece about 4 pounds. Sear in hot skillet after dusting with flour, add 1 tablespoon of vinegar, 1 teaspoon of sugar, 1 small carrot, 1 small onion, a little parsley, 6 cloves, ½ teaspoon pepper corns, 3 bay leaves, 1 crust of graham bread. Cover about half with boiling water. When it begins to boil set over simmerer and boil slowly for four hours. Strain gravy; if not quite thick enough, thicken a little. **Mrs. Wallace Jones,** Los Angeles.

TAMALE LOAF

One large cup rice boiled. When cold line buttered double boiler or steamer with rice, over bottom and up sides, then pack in following meat loaf, cover over with rice and steam 3-4 hour: Two cups chopped meat, 2 soda crackers ground, 1 egg, 1 cup gravy, 1 tablespoon chopped onion, salt, red pepper, half pint olives (or more). Serve with sauce made of 1 quart of tomatoes, 1 heaping tablespoon flour, 1 tablespoon finely chopped onions, salt and red pepper. Boil till thick. Both loaf and tomato gravy want plenty of red pepper, season highly.

Mrs. L. M. Jacobs.

BAKED STEAK

One round of flank steak, 5 thick slices of bread, 5 cold boiled potatoes (diced), ½ cup chopped celery, one onion chopped and browned, 1 tablespoon butter, 1 tablespoon chopped parsley.

Soak the bread and squeeze dry. Mix all ingredients; add salt and pepper to taste. If too dry add a little milk. Spread this stuffing over the steak, roll and tie. Sear well in smoking hot pan. Add a little water. Roast and baste until tender.

Mrs. E. F. Hahn.

BEEF LOAF

Three lbs. round steak, ground fine, butter size of one egg, 4 soda crakers, rolled fine, 2 eggs, 2 tablespoons milk, 1 tablespoon salt, 1 tablespoon sugar, 1 teaspoon pepper.

Mix thoroughly, put in a pan and bake till tender. Pour off the gravy and pour if over the loaf. Serve hot or cold.

Mrs. Percy Griffin.

PASTEYS

Make a suet crust and roll out ¼ of an inch thick about the size of a tea pleate. Then place on ½ of the dough one thinly sliced potato, then sirloin steak cut in small pieces, pepper, salt, butter and a little onion. Turn over the other half of the dough, and pinch the crust together, and crimp. Bake one hour.

Mrs. Charles S. Mitchell.

BEEF STEAK PUDDING

Line a pudding bowl with rich suet crust. Fill with sirloin steak; cut in cubes and season well with salt and pepper (and a little onion if desired). Cover with the crust and steam four hours Serve in same dish that it is cooked in.

Mrs. Charles S. Mitchell.

MEAT LOAF

Three lbs. round steak ground with ½ lb. sausage meat, 1 egg beaten, form into loaf. Place in double roasting pan with small white onions; carrots and white potatoes around it and roast about 3 hours.

Mrs. W. K. Hurff.

MEAT BALLS WITH CABBAGE

Mix hamburger steak with soft bread crumbs, soaked in milk, add 2 beaten eggs, pepper and salt. Mix well. Boil cabbage in in salt water until leaves get soft, pick them off and put one spoonful of meat in each leaf and roll it up. Put in frying pan and roast in oven until brown. Baste well with stock and add a little cream. Mix with a little flour. Serve with sauce over them.

Mrs. Charles Baxter.

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VEAL AND RICE (Southern dish) 8 Persons.

Three and one-half lbs. sliced veal off round, 4 large onions, 1 section of garlic, salt, pepper, cayenne. 1 quart cooked rice. Cut meat in pieces of uniform size and brown in hot fat (equal part butter and lard). Remove when brown to a stew kettle and in the remaining fat put large kitchen spoon of flour, add boiling water to make a brown gravy, pour over meat, add sliced onions, garlic, salt, pepper, dash cayenne, cover and simmer one hour. Add water if necessary. Have rice cooked and in a mold. Place hot rice on platter, cover with slices of meat and pour gravy over all.

Mrs. Harry Shlaudeman.

A "TASTY" VEAL LOAF

One pint cold minced veal, 3 eggs (hard boiled), one quarter can of pimientoes put through the meat grinder. Mix well, add 3 eggs well beaten, 3 tablespoons of sweet cream, add salt, pepper and paprika. Mold into a loaf and bake about half an hour in moderate oven. This is delicious when served cold.

Mrs. Burton G. Bloom.

BEEF-GULASH (HUNGARIAN)

Two pounds of meat, 2 small onions in cubes, 1 tablespoon of lard, 1 tablespoon of flour, salt, a pinch of paprika, 1 cup of water. The onions are stewed in the lard. The meat is cut into pieces 1½ inches thick and 1½ inches square and added to the stewed onions; stew 10 minutes, strewn with salt and pepper and stewed 10 minutes longer, and then 1 cup of water poured over. In a covered pot or pan it is now stewed for 2 to 2½ hours, stirring often. If it gets too dry, pour on more water. Gulash must not be too juicy. A little red wine may be added.

From leavings of roast beef filets or stew you can prepare gulash, which takes only a half hour to prepare. Instead of water you use the gravy.

Mrs. Frank V. Rider.

ROAST LAMB

Have the bone taken from a leg of lamb or mutton at the market. Rub into the leg the juice of a raw onion. Sprinkle with salt and pepper. Put into the oven to roast, and baste often with a mixture made of a glass of currant jelly, the juice of a lemon and a glass of sherry. Bake 2 or 3 hours, or until a glossy brown.

Mrs. A. J. Butler.

CHILI CON CARNE

One and one-half pounds of steak cut in small squares; 1 tablespoon of lard **very hot,** put meat in and fry, if it gets too dry add some water. Soak 2 or 3 pods of red peppers for an hour or more then cook 15 minutes or until tender in the water which they have been soaked, mash through a fine sieve and add pulp and water to the meat, also 1 cup tomato juice, salt, a little flour and a small piece of garlic. Heat thoroughly 1 teaspoon of Camino; 1 teaspoon of Oregano; sift into meat. Cook slowly 3 or 4 hours, then add 1 teaspoon vinegar and a little black pepper. **Mrs. L. S. Roberts.**

SUET CRUST FOR BEEF STEAK PUDDING AND PASTEYS

To each pint of chopped suet add equal quantity of flour, add a teaspoon of salt. Chop the flour and suet together. When well mixed add sufficient ice water to make a moist dough.

Mrs. Charles S. Mitchell.

USING LEFT-OVERS

Cut meat into small pieces; there should not be too much fat left on. Cut a large onion and dry in a little butter till pale brown. In a little baking dish arrange alternate layers of meat, onion, salt and pepper, and sliced boiled potatoes. When the dish is filled pour in some good brown gravy and sprinkle the top with buttered cracker crumbs. Brown in a hot oven.

Mrs. Frank V. Rider.

MEAT SOUFFLÉ

Two cups finely chopped meat, ½ cup bread crumbs, 1 pint milk, 1 tablespoon butter, 1 tablespoon flour, 1 tablespoon chopped parsley. Mix butter and flour and add boiling milk. Salt, pepper, 2 little onions, 2 eggs beaten separately, whites added last; bake in a pudding dish in a pan of water 25 minutes.

Mrs.A. C. Burton.

TIMBALES OF COLD MEAT

One and one half pints cold meat chopped fine, ½ pint hot stock, 1-3 teaspoon pepper, teaspoon salt, 1 teaspoon onion juice, 1 teaspoon lemon juice, 2 tablespoons butter, 2 eggs, ½ pint grated bread crumbs. Mix hot stock and butter. Add seasoning and crumbs to the meat. Pour liquid mixture on this and let stand ½ hour. Add beaten eggs; fill buttered moulds and bake in pan of water in cool oven one hour. Serve with tomato, brown or cream sauce.

Mrs. W. D. Murphy.

BONED BREAST OF LAMB

Take the breast from a fore-quarter of lamb and have the butcher bone it. Put the bones in a kettle with two quarts of sliced fresh tomatoes, or one can, and a quart of water. Add a a chopped onion, a teaspoon of salt, and a ½ teaspoon of pepper and cook till the liquid is reduced one-half, then rub through a sieve. Wipe the meat, sprinkle the inside with salt, pepper, a little thyme and a quarter of a cup of chopped parsley; roll tightly and tie. Melt two tablespoons of drippings in a deep kettle and in it brown the meat, turning till evenly colored. Pour over it the hot strained tomato and simmer an hour and a half, thickening and adding any necessary seasoning half an hour before dishing.

Mrs. Paul S. Honberger.

NEW ENGLAND BOILED DINNER

Four pounds of corned beef, 4 or 5 beets, a small cabbage, 5 or 6 carrots, turnips, and potatoes.

Wash and soak the corned beef in cold water and put it on to boil in fresh cold water; skim and simmer until tender, but not long enough for it to fall to pieces. Let it cool in the liquor in which it was boiled. Put it into a flat shallow dish; cover with a board and press it.

Save the meat liquor and remove the fat.

The next day prepare the vegetables. Wash them all, scrape the carrots, and cut the cabbage into quarters; pare the turnips and potatoes. Put the meat liquor on to boil, (if too salt freshen with clear water). When boiling add the carrots, afterwards the cabbage and turnips and half an hour before dinner, add the potatoes.

Boil the beets in a separate kettle in some of the meat liquor.

When tender take the vegetables up carefully, drain the water from the cabbage, peel the beets and serve in a large dish with meat in the center, or in separate dishes.

Mrs. J. Winslow Chick.

POT ROAST

Four lbs. beef rump or shoulder, 3 carrots, 1 onion, 1 tablespoon chopped parsley, 1 teaspoon whole mixed spices, ½ pint boiling water; 1 tablespoon salt. Dredge meat in flour. Fry brown on both sides in 1 tablespoon dripping. Place in earthen covered baking dish. Add boiling water, vinegar, vegetables and spices. Roast in moderate oven 3 to 4 hours, according to quality of meat. Twenty minutes before serving add salt, and leave off cover of dish, basting repeatedly while meat is browning. Scraping sides of the baking dish adds greatly to flavor of meat as well as gravy, to which another cup of boiling water may be added should the roast have cooked dry. **Mrs. Ralph Davidson.**

MEAT AND RICE CROQUETTES

Mix one cup (half a pound) of raw or cooked beef from the top of the round, or any other meat cooked chopped or cut very fine with 1-3 cup of washed rice cooked before mixing; add half a teaspoon of salt, ¼ teaspoon of pepper, and a dash of cayenne. Cook a cabbage in boiling salt water for 2 or 3 minutes, so that the leaves may be pliable and removed from the head in perfect condition. Remove the leaves, one by one, and in each wrap a rounding tablspoon of the meat and rice. Lay the croquettes in a baking dish, pour over them a tomato sauce, cover the dish, and bake 1 hour in a moderate oven. Serve arranged on a dish with the tomato sauce poured over them. If the sauce becomes too thick in cooking, dilute with stock or water. While cooking keep covered with another pan so as not to brown the cabbage leaf at all. When done leaf can be easily punctured by a broomstraw.

Tomato Sauce: Brown 4 tablespoons of butter, add 5 tablespoons flour, and pour on gradually one by one half cups each of brown stock and stewed and strained tomatoes. Add one slice onion, one slice carrot, a bit of bay leaf, a sprig of parsley, four cloves, ¾teaspoon salt, ¼ teaspoon pepper and a few grains of cayenne. Cook ten minutes and strain. **Mrs. Frank V. Rider.**

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FRIZZLED BEEF WITH CREAM GRAVY

One cup dried beef, 1 tablespoon (rounding) butter, 1 tablespoon (rounding) flour, 1 cup cold milk, ½ teaspoon salt (level).

Put dried beef into the frying pan, cover with cold water and let water come slowly to the boiling point. Remove from fire, drain and turn back into the frying pan. Then add the butter and let the meat cook until it frizzles. Now add the flour and mix well; add the milk all at once, stir until sauce is smooth and thickened. Have ready some squares of toasted bread, place them in the platter and pour over them the beef. **Miss Nina Stone.**

STUFFED LAMB, VEAL OR PORK

Have a shoulder of lamb, veal or pork boned. Stuff and tie or skewer securely. Bake as an ordinary roast. Thicken the gravy a little and add a little kitchen bouquet.

Stuffing: Two cups stale bread crumbs, ¼ teaspoon pepper, ½ cup melted butter, 1 small onion, ½ teaspoon salt, 1 egg, ½ cup milk. A little poultry dressing may be added if desired.

Mrs. J. Perry Wood.

LAMB STEW

Two pounds lean lamb, 1 cup barley, 2 quarts water, ½ onion, 1 carrot (small). Have bones taken out of meat and cracked at butcher's. Boil chunks of meat and barley two hours. Let bones simmer in shallow water two hours, strain and add to meat. Salt to taste, add vegetables and boil two hours or longer. Very easily digested. **Mrs. W. H. Roberts.**

BAKED HAM

Wash a 2-pound slice of ham and lay in pan. Sprinkle with 2 teaspoons of mustard (and a little sugar if desired). Cover with heated milk. Cover and let cook slowly for 1½ hours, or until tender. Then thicken milk for gravy, adding 1 teaspoon kitchen bouquet. **Miss Annie W. Doolittle.**

THIS BACON TASTES GOOD

Slice amount preferred and soak several pieces in sweet milk about 30 minutes. Then fry one piece that has not been in milk, take other from milk and roll in flour and fry a nice brown, using the milk to make gravy. **Mrs. Mary M. Houston.**

HAM CROQUETTES

One cup finely chopped cooked ham, 1 cup bread crumbs, 2 cups hot mashed potatoes, 1 large tablespoon butter, 3 eggs, dash of cayenne pepper; beat ham, butter, pepper and two of the eggs into the potato. Let mixture cool slightly, then shape into croquettes. Roll in bread crumbs. Dip in egg, again in bread crumbs, and cook 2 minutes in deep hot lard. **Mrs. Eben P. Clapp.**

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TIMBALES OF VEAL

Chop cold cooked veal or lamb very fine. For every pint allow 1 tablespoon melted butter, ½ cup of cream or milk, whites of 2 eggs, 1 tablespoon chopped parsley (if liked), salt and pepper to taste. Pour the butter over the meat, add cream or milk, then pound mixture well with potato masher. Add whites beaten stiff and the seasonings. Fill custard cups two-thirds full, stand in pan surrounded by hot water; bake in moderate oven 20 minutes. When done turn out onto heated dish and serve with tomato sauce.

Mrs. B. Marshall Wotkyns.

HAM MOUSSE

Cut a thick part from center of raw ham. Remove the fat and with a sharp knife scrape the pulp from the fibre (there should be a cup full). Pound the pulp with a pestle in a wooden mixing bowl, add the white of an egg, pound again, then add the second white of an egg, then pound again. Add ¾cup of cold sauce, add the yolks of two eggs, and ½ teaspoon pepper. Then fold in a cup of cream beaten to a stiff froth. Turn the mixture into a melon mold. Set the mold in a pan of hot water and cook an hour in the oven. Avoid boiling water.

White Sauce: One tablespoon of flour, 1 tablespoon of butter, 1 cup of milk. Blend the butter and flour and add the milk. Cook in a double boiler until it thickens.

Mrs. Rudolph Schiffman.

ENGLISH MEAT CHOPS

Two cups cold chopped lamb, ½ can mushrooms chopped fine, ½ teaspoon salt, dash of pepper, 1 tablespoon parsley chopped fine. Put 1 tablespoon of butter in sauce pan. Add 2 heaping tablespoons of flour and 1 cup of meat stock. Cook until very stiff. Add yolks of 2 eggs, beaten, then the mushrooms and meat. Spread out on plates and cool. Form into the shape of chops and use maccaroni for bone. Fry in deep fat. Excellent with or without mushrooms.

Mrs. H. H. Markham.

JELLIED VEAL

Take a good-sized knuckle of veal; cut up and joint bones. Boil in water enough to cover it. While boiling add salt to taste; let simmer till done to rags; take up the meat and season with pepper and more salt if required, then remove bones. Cut one lemon and two hard-boiled eggs in slices, and place according to fancy in a form of some kind. Take two or three pinches of gelatine soaked in a little water for 20 minutes or more and add to the juice of the meat, let boil up, then pour over meat in the form. When it cools and begins to stiffen put something on it to press it down and on that place an iron weight. Use next day.

Mrs. L. S. Roberts.

JELLIED TONGUE

Select a nice fresh tongue, wash and boil until it is tender and will skin easily. Add to water into which tongue is boiled, 1 onion, 1 head celery, 3 pieces parsley, 1 bay leaf, 1 sprig of mint, a little green pepper, salt and pepper to taste. Line a mold the size required to hold tongue with stuffed olives, sliced hard boiled eggs. Place tongue in the mold. Boil down 2 cups of the liquor until it is one cup, add ½ teaspoon gelatine (which has been previously soaked in cold water) to stock. Pour over tongue, let stand until well set. Turn out on dish, garnish with parsley.

Mrs. Richard H. Lacy.

SAUERBRATEN (SOUR ROAST)

Four pounds of meat, 2 quarts vinegar, 1 onion cut in slices, 10 pepper corns, 3 bay leaves, ⅛ lb. bacon, 3 cloves, salt to taste, 2½ tablespoons flour, 2 tablespoons drippings, ½ claret glass red wine. Put the meat into vinegar with the spices, and leave it there for four days, turning it over once in a while. After this, take it out and lard it with bacon cut into pieces 1 inch thick and 2½ inches long. Pierce the meat with a pointed knife and insert the bacon. Heat the lard and fry the meat light brown on both sides and place it on a platter. Brown the flour in the lard and pour on the vinegar with the spices, water and salt. Put in a piece of honey cake if on hand and ½ tablespoon of sugar; boil all and put the roasted meat in this gravy. The meat roast must be covered and baked in an oven for 2½ to 3 hours while turning it and basting it with gravy. Half hour before done, pour in the red wine. When the roast is tender, finish the gravy. Put the roast on a platter, take all grease off the gravy and strain it. If it is too thick, add more water; if not sour enough, add more vinegar. Potato dumplings or noodles are good with this roast.

Mrs. Frank V. Rider.

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ESCALLOPED VEAL

Chop two cups of cold cooked veal; add ¼ teaspoon onion juice and season well. Mix ½ cup finely chopped cooked ham, ¼ teaspoon mustard, a few grains cayenne, 2 tablespoons cracker crumbs, and moisten with white stock. Sauté ¼ cup cracker crumbs in ¼ cup butter; add to chopped veal and miosten with white stock. Line a mold with slices of hard boiled eggs, fill with alternate layers of ham and veal mixture. Pack tightly, cover with buttered paper, and steam one hour. Cool and serve in thin slices.

Mrs. Garfield R. Jones.

STUFFED CABBAGE

Wilt a loose head of cabbage by pouring boiling water over it; cover tight and let stand an hour. Lay in large pan or chopping bowl and turn leaves back to center. Chop 1 pound of fresh pork and ½ pound of beef; season with salt and pepper and put a teaspoon at a time into cabbage, returning leaves to original shape. Tie close in cloth and boil in salt water two hours. Serve with drawn butter or horseradish sauce.

Mrs. Wallace Jones, Los Angeles.

VEAL A LA DOBE

Three and one-half pounds veal chopped fine, add 3 well-beaten eggs, 1½ spoons of salt, 1 teaspoon black pepper, ½ nutmeg, 4 small crackers rolled fine, 5 tablespoons cream or milk, butter size of an egg. Stir well together and form it in a loaf and bake in a dripping pan two hours; base frequently.

Mrs. William Stanton.

BAKED HAM WITH APPLES

One slice of ham, ¾ or inch thick, put in baking pan, cover with brown sugar. Stick in a dozen cloves. Quarter enough apples to fill in pan around the ham, and sprinkle them with brown sugar. Add enough water to prevent burning, then bake about 40 minutes, or until it is tender and well done.

Mrs. L. M. Jacobs.

VEAL LOAF

Two and one-half pounds veal, ½ lb. salt pork, chopped fine, 6 or 8 crackers rolled fine, 1 cup sweet milk, 2 eggs, spice with sage, season well with salt and pepper, make in a loaf and put in pan, bake three hours in slow oven. Bake with cloth under and over the loaf, with water in pan.

Mrs. L. S. Roberts.

BEEF IN ITALIAN STYLE

Two tablespoons olive oil, 1 lump of butter, 1 minced onion, ½ green pepper, 1 clove garlic; cook together; add 2 pounds of top of the round cut small and browned; cover with boiling water and simmer slowly for 2 hours. Salt and pepper to taste. Add 1 pint pitted ripe olives and ½ can of mushrooms. Serve surrounded with spaghetti. **Mrs. Samuel T. Clover.**

HAMBURG STEAK

One pound ground beef, 1 egg, 1 slice bread soaked in water squeezed out, 1 cup water. Drop by spoonsful and fry or broil.

Mrs. Theodore Welch.

Chicken

"Do you not know that cookery has brought
More aides to piety than aught besides."

ALABAMA CHICKEN WITH CORN FRITTERS

Cut young chicken as for frying, season with salt and pepper and roll in flour. Mince one small onion and a little parsley and put into your double roaster. Place chicken in pan and put pieces of butter over it, add two cups of hot water. Roast until brown and tender. Remove the chicken and add two cups of cream for the gravy, and serve with corn fritters from the following receipt.

Corn Fritters: Sift together 1 cup flour, 2 teaspoons baking powder and ¼ teaspoon salt; add two well-beaten eggs, 1 tablespoon of lemon juice and ¼ cup of milk and 1 cup of corn. Beat well, and leave standing several hours. Drop by spoonfuls into deep fat. Fry six to eight minutes. Drain and serve hot. Canned corn may be used. **Mrs. Charles S. Mitchell.**

CHICKEN EN CASSEROLE

Cut up the chicken (a hen is the best). Place in the casserole with one bunch of celery cut in pieces, one bay leaf, season with salt and pepper; cover with cold water and cook until tender. In a separate sauce pan make a cream sauce of 3 tablespoons of butter and the same of flour and add the liquid off the chicken and 1½ pints of cream or rich milk. Pour this sauce over the chicken in the casserole and let cook for thirty minutes longer. It will take about three hours for a chicken a year old.

Mrs. W. K. Hurff.

CREAMED RABBIT

Dredge the rabbit in flour seasoned with a tablespoon of salt and dash of paprika, and brown it in a quarter of a pound of partially fried sliced bacon. Then place in a baking pan, fleshly side up, cover with the strips of bacon and bacon fat. Add ½ pint boiling water, and bake three quarters of an hour in a moderate oven, basting frequently. Now pour over it one cup sour cream and continue to baste, baking altogether one hour. As you baste, scrape sides of baking dish, and serve with the gravy poured over the rabbit. Garnish with parsley and tiny carrots.

Miss Emma F. Standring.

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CREAMED CHICKEN

Cut up chicken as for fricasseeing and boil slowly until tender in sufficient water to prevent burning. When done take out and brown in butter. Remove to hot platter. Heat 1 pint cream in the pan in which the chickens were browned, season with salt and pepper and thicken with a rounded tablespoon of flour. Pour over chicken. **Mrs. James Hetherington.**

PRESSED CHICKEN

Add to a chicken just enough hot water to cover; simmer until meat drops from bones; remove from liquor and chop both dark and white meat; season with paprika, salt, ¼ teaspoon grated onion; simmer liquor down to half pint; then mix with chicken and pack into a loaf pan; place weight on top for twelve hours; unmold and garnish with parsley. **Mrs. Annie Abbott.**

CHICKEN MOUSSE

Scald one cup of milk, beat yolks of 3 eggs lightly, add ¼ teaspoon of salt and a dash of paprika. Cook in the hot liquid until the mixture coats the spoon. Remove from the fire and add ¼ package of gelatine, softened in ¼ cup of cold water. Strain the preparation over ½ cup of cooked chicken chopped and pounded in a mortar. Stir over ice, then fold over it one cup whipepd cream. Turn into a buttered mold. Serve when chilled and frozen with lettuce, or tomatoes and lettuce. French or Mayonnaise dressing may be used. **Mrs. George E. Waldo.**

CHICKEN SOUFFLÉ

One and one-half cups chicken, 1 cup cream, ½ cup mushroom, ½ cup chicken soup, 2 tablespoons butter, salt and cayenne, 4 tablespoons flour, 1 teaspoon parsley, ½ cup bread crumbs, 3 whites of egg, 3 egg yolks.

Melt butter, ad flour, seasonings, stock, cream, chicken, mushrooms, bread crumbs. Cook ten minutes, add egg yolks and cut and fold in the well beaten whites of eggs. Bake in buttered baking dish forty minutes. Serve immediately with or without mushroom sauce.

Mrs. James B. Swan.

OYSTER STUFFING FOR TURKEY

For a large turkey, remove the crusts from two loaves of bread and put through a wire frying basket. To these crumbs add 1 quart oysters and the liquor. Season with butter, salt and pepper.

Mrs. Charles S. Mitchell.

CHICKEN PIE

Prepare the chicken as for fricassee, when the chicken is stewed tender, and the gravy thickened, take it from the fire. Take out the largest bones and scrape the meat from the neck and back bones and throw the bones away; line the sides of a pudding dish with a rich baking powder dough a quarter of an inch thick; put in part of the chicken, a few lumps of butter, pepper, and salt, if needed, and some hard boiled eggs cut in slices, add the rest of the chicken and season as before. Pour over the gravy being sure to have enough to fill the dish and cover with a crust a quarter of inch thick with a hole cut in center. Brush over the top with beaten white of egg and bake for half to three quarters of an hour. Garnish the top with small celery leaves arranged in a circle.

Mrs. Charles S. Mitchell.

STEAMED CHICKEN

Cut young chicken in small pieces and season with salt, pepper and butter. Place in a roaster and add about 1 inch of water. Then cover and put in hot oven for about 1 hour. Thicken the gravy with a little flour; or the chicken may be dipped lightly in flour and then egg batter and fried in hot fat until batter is done, which takes a very few minutes. The best egg batter is made by whipping the whites of the eggs up first, very thoroughly, then adding the yolks. **Mrs. Chas. V. Craig.**

ROAST WILD DUCK

Place in each duck 1 slice bread and one stock of celery. Roast in an iron skillet which has been well buttered. Put ducks in skillet breast down. Roast in very hot oven for 18 minutes or 14 if ducks are small. Do not open oven while ducks are roasting.

Mrs. K. M. Duncan.

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Sauces

"What is sauce for the goose is sauce for the gander."

SAUCE HOLLANDAISE

Yolks of 3 eggs, 1½ lemons, ½ pound butter, a little salt and pinch of red pepper. Cook eggs in double boiler with ½ gill of hot water. When a little stiff add butter slowly, add lemon, salt and pepper. Serve warm, not hot, if hot, sauce will break.

Chef Taylor, of Hotel Raymond.

BERNAISE SAUCE

Three tablespoons water, 3 tablespoons tarragon vinegar, ½ onion, yolks 4 aggs, ½ teaspoon salt, ⅛ teaspoon paprika, 4 tablespoon butter. Put water, vinegar and onion in small saucepan and heat to boiling point. Beat yolks of eggs slightly and pour on gradually hot liquid, from which onion has been removed; then add seasonings. Place sauce pan in larger sauce pan, containing boiling water, and cook, stirring constantly, until mixture thickens slightly, then add butter which has been worked until creamy, one tablespoon at a time, stirring constantly during entire cooking.

Mrs. K. A. Wyckoff.

CREAM OF HORSERADISH SAUCE

Add to 6 tablespoons of grated horseradish the yolk of 1 egg, and ½ teaspoon of salt; mix thoroughly, and add a tablespoon of good vinegar, and then fold in carefully ¼ of a cup of cream whipped to a stiff froth. If the horseradish is already in vinegar, omit the vinegar and press the horseradish until dry. This is a very nice sauce to serve with cold roast beef or mutton, or with hot corn beef or a boiled tongue.

Mrs. Paul S. Honberger.

TOMATO SAUCE

Dice and brown onion in plenty of butter or olive oil, add ½ cup tomatoes and let simmer. Cooked or canned peas may be added to this tomato sauce and served as a vegetable. Also it may be used with one egg scrambled in it to spread thinly on bread and butter sandwiches. Take sliced onions, tomatoes and summer squash and sauté in plenty of butter or olive oil. Add no water.

Mrs. G. Lavagnino.

MINT SAUCE

One-half coffee cup of granulated sugar, fill the cup almost full of vinegar. Chop leaves of mint quite fine and put into the vinegar. Use sufficient mint to make the sauce quite thick, using spoon to serve it. Please do not boil this, or it will be ruined. Let stand three hours before using.

Mrs. Thomas McDougall.

SPANISH TOMATO SAUCE

Three dozen ripe tomatoes, 1½ dozen large red peppers, 1 dozen onions (good sized), 1 teacup sugar, 6 teaspoons of salt, 6 teaspoons of ginger, 6 teaspoons of cinnamon, 6 teaspoons of cloves, 12 teacups of vinegar. Chop fine and boil two hours; do not strain. Pint cans are best as it will not pour.

Mrs. Elias Allen Ford.

CRANBERRY SAUCE

Measure any quantity of cranberries after they are carefully stemmed, and washed and all soft or brown berries removed. Take ½ as much cane sugar as berries, and ½ as much water as sugar (scant measure). Put all in a granite saucepan and when they begin to boil cover closely and cook ten minutes without stirring. Remove the scum if any, and turn into a mold. They will be firm and tender.

Mrs. J. B. Durand.

MUSHROOM SAUCE

Melt ¼ of a pound of butter in pan. Season with salt and pepper (black and red), when hot add mushrooms. Cover for 20 minutes. Test with fork, if soft. Add 1 pint of cream and more seasoning if necessary. **Mrs. Alex. G. Black, Flatbush, N. Y.**

CUCUMBER SAUCE

Pare one cucumber; cut lengthwise in quarters; scrape out and discard the seeds. Grate and squeeze in a cloth to extract as much juice as possible. Mix the drained pulp with one cup of mayonnaise, adding also about ten drops of onion juice. This mixing must not be done till the last moment or it, will thin the mayonnaise too much.

Mrs. Paul S. Honberger.

ITALIAN SAUCE FOR ARTICHOKES

Onions and paprika rubbed together, add chopped mushrooms and tomatoes smothered down. Add plain brown stock for quantity.

Mrs. Samuel T. Clover.

SAUCE á la TARTARE

Into 1 cup of mayonnaise mix 1 tablespoon each of chopped olives, sour pickles, capers, parsley and a little onion juice.

Mrs. Paul S. Honberger.

GINGER SAUCE

One jar of Chinese ginger. Chop the root, drain the syrup, dilute ½ with water, flavor with lemon, thicken with cornstarch and boil to the consistency of rich cream. Use cold with marshmallow pudding, or hot with steam puddings.

Mrs. Samuel T. Clover.

Salads

"To make a perfect salad there should be a spendthrift for oil, miser for vinegar, a wise man for salt and a mad cap to stir the ingredients up and mix them well together."—Spanish Proverb.

MAYONNAISE

Two egg yolks, ¼ teaspoon mustard, beat and gradually add 1½ cups olive oil. Add lemon, salt and pepper to taste.

Mrs. Charles S. Mitchell.

CREAM MAYONNAISE DRESSING

One-half teaspoon hustard, yolk 6 eggs, 1 teaspoon salt, 1½ glasses olive oil, 1 tablespoon sugar, ½ glass lemon juice, 20 light shakes paprika. Mix dry ingredients, add egg yolks and beat all thoroughly. Add oil gradually. Then the lemon juice. Beat all to a cream, and heat through in a double boiler, stirring all the time. Dilute with whipped cream.

Mrs. Arthur H. Woodward.

BOILED SALAD DRESSING

Four tablespoons of butter, 1 tablespoon of flour, 1 tablespoon of sugar, 1 teaspoon of salt, 1 teaspoon of mustard, ½ cup vinegar, 1 cup of milk, 3 eggs, dash of cayenne. Melt butter in a double boiler, add flour. Stir until smooth, add milk, stir and boil up. Beat eggs, salt and mustard; add vinegar and stir into boiling mixture. Continue stirring until it thickens; dilute with whipped cream. This is fine for potato salad.

Mrs. Annie Abbott, Ontaria, Cal.

SALAD DRESSING

One-half cup vinegar, 3 eggs well beaten, 1 tablespoon sugar, ¼ teaspoon mustard, ½ cup thick sour cream. Beat together last four ingredients and add to vinegar which has been brought to boiling point. Cook to consistency of thick cream, remove from fire and add pepper, paprika and salt. Add sweet whipped cream before serving, if desired. **Mrs. J. E. Ferry,** Sierra Madre, Cal.

CREAM SALAD DRESSING

One-half tablespoon salt, ½ tablespoon mustard, ¾ tablespoon sugar, 1 egg slightly beaten, 2½ tablespoons melted butter, ¾ cup cream, ¼ cup vinegar.

Mix ingredients in order given, adding vinegar very slowly. Cook over boiling water, stirring constantly until mixture thickens; strain and cool. A delicious dressing for a fruit salad, either of different fruits, or pears only, served in large green peppers.

Mrs. Howard Huntington.

CABBAGE SLAW DRSSING

Two eggs beaten together. Two teaspoons flour, 2 teaspoons sugar and ½ teaspoon salt mixed together, ½ cup vinegar, 1 cup milk, mix all together and set on slow fire. Boil till thick.

Miss Annie W. Doolittle.

RUSSIAN SALAD DRSSING

Beat ¼ cup Roquefort cheese to a creamy mass. Beat in ¼ cup chili sauce, ¼ teaspoon each salt and paprika, 1 teaspoon each chopped pimiento and green pepper. Gradually beat the mixture into a cup of mayonnaise. **Mrs. Stevens Halsted.**

CUCUMBER JELLY

Four large cucumbers. Remove outside skin; cut into strips and stew in 1 quart water, with 1 slice onion, a salt spoon of salt and a little white pepper. When cucumbers become soft, add ½ box gelatine that has been soaking in a small cup of cold water and stir until gelatine is dissolved. Strain, and when cold and almost ready to set, peel and slice thin 1 cucumber and line a plain mold with the slices. Turn in liquid jelly and set on ice to harden.

Mrs. H. T. Fuller.

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THOUSAND ISLE SAUCE

One chopped green pepper, 1 chopped hard boiled egg, ½ chopped onion, 2 large tablespoons of Heinze chili sauce. Stir into stiff mayonnaise dressing. **Miss Edith G. Rowland.**

THOUSAND ISLAND DRESSING

One cup mayonnaise, 1 tablespoon vinegar, ¼ teaspoon paprika, 1 tablespoon chopped olives, 1 tablespoon chopped pimientoes, 1 tablespoon chopped green pepper, 1 cooked yolk sifted, 1 tablespoon walnut catsup, ½ cup chili sauce.

Mrs. Allen G. Murphy.

FRUIT SALAD DRESSING

Yolks 3 eggs, 3 scant tablespoons vinegar, juice of 2 lemons, 3 tablespoons sugar, ½ teaspoon salt, ¼ teaspoon mustard, 1 teaspoon butter, cook in double boiler; when ready to use add 1 cup whipped cream. **Mrs. Carrie L. Goodrich.**

THOUSAND ISLAND DRSSING

Thin mayonnaise with French dressing, and add chili sauce, chopped olives, chopped pickles and chopped hard boiled eggs. Serve on hearts of lettuce. **Mrs. Charles Baxter.**

ROQUEFORT CHEESE DRSSING

Mix together one teaspoon Roquefort cheese and the yolks of two hard boiled eggs, add 1-3 teaspoon paprika, 3 tablespoons salad oil, 3 tablespoons white vinegar (garlic flavored), ½ teaspoon salt; chop finely the hard boiled whites of two eggs; add to mixture; serve on lettuce. **Mrs. Fred Chaffee Nash.**

COLE-SLAW

Shave cabbage very thin and season with salt and pepper. Whip enough cream for a dresing—not thick but frothy; add enough vinegar (very slowly) to make cream a little tart and also a dash of salt. Serve very cold.

Mrs. H. B. Manton, Akron, Ohio.

CHEESE SALAD

Make nests of shredded lettuce. In each nest put two cheese balls made as follows.

To one package of neufchatel cheese, add ½ cup of chopped walnuts and 2 tablespoons of chopped pimientoes. Roll into balls and serve with French dressing. **Mrs. J. L. Mothershead.**

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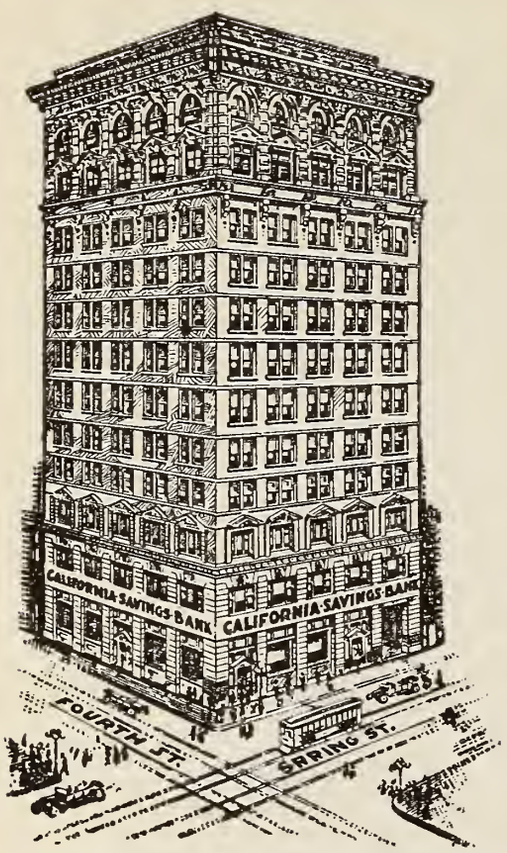

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SALAD

One neufchatel cheese mashed smooth and finely chopped nuts and olives added. Stuff pimientoes with the above. Put on ice, when ready to serve cut in round slices and serve on lettuce with salad dressing.

Mrs. L. M. Jacobs.

BOUQUET SALAD

One large head crisp lettuce cut in ribbons, 8 small tomatoes peeled and very cold. Arrange on a round platter with each tomato placed on a crisp leaf of lettuce using the ribbon lettuce in center and around tomatoes with strips of cold crisp broiled bacon added to it. Garnish on top with strips of pimientoes. Arrange cream cheese balls around salad. Put in refrigerator to get very cold. Make a French dressing, using 1 cup oil, ¼ cup vinegar, 1 teaspoon each of paprika and salt, dash of tabasco and chop fine; 1 green bell pepper and 4 small onions. Put on ice and when ready to serve pour over salad.

Mrs. A. A. Libby.

MARSHMALLOW SALAD

One can pineapple cut fine, 1 box imported marshmallows cut fine, 1 bottle of whipped cream, 1 small teaspoon of mustard in the cream. Mix in a teaspoon of sugar with whipped cream. Add more sugar if preferred. Whip the cream stiff and mix with all of ingredients. Just before serving put a cherry on top.

Mrs. Wallace Jones, Los Angeles.

CHEESE BALLS

Two beaten whites of egg; 1 pinch of salt; 2 shakes of cayenne pepper. Stir enough grated cheese into the stiffly beaten whites of 2 eggs to make a paste thick enough to roll into balls the size of a hickory nut; add salt and cayenne. Drop into deep fat and fry delicate brown; serve hot with salad. Good cold for picnics.

Mrs. Albert E. Edwards.

BOLIVIA SALAD

Cut cold boiled potatoes in ½ inch cubes; there should be 1½ cups. Add 3 hard boiled eggs finely chopped, 1½ tablespoons finely chopped pimiento, and ½ tablespoon chopped chives. Pour over cream dressing or mayonnaise. **Mrs. Samuel S. Hinds.**

FRUIT SALAD

One pint chopped apples, 1 orange chopped fine, 1 banana, ½ cup walnuts chopped, 12 or 15 candied cherries cut in small pieces.

Dressing: One-half teaspoon butter, ½ teaspoon mustard, ¼ teaspoon salt, 1 tablespoon sugar, 1 egg, 4 tablespoons lemon or vinegar, ¾ cup whipped cream.

Melt butter, add mustard, sugar, salt yolk of egg well beaten, and lemon juice. Cook in double boiler till it thickens; add white of egg stiffly beaten, chill, and add whipped cream just before serving. Mix dressing with fruit. **Mrs. Rose Fehr Gregg.**

FROZEN COMBINATION SALAD

One large cucumber cut in small cubes, 1 green pepper chopped fine, 1 large tomato chopped, 1 stalk of celery cut fine, 1 pimiento chopped; drain all the vegetables. Then mix with plenty of mayonnaise. Put in a melon mold. Pack in ice and salt for three hour. Serve on lettuce leaves. **Rosa Bell.**

TOMATO ASPIC SALAD

Heat 1 can of tomatoes, with a small onion, a bay leaf and a few cloves and whole peppers, salt to taste, and ½ cup of soup stock. Strain and add a scant half box of gelatine which has been dissolved in ½ cup of cold water and pour in individual molds. When firm turn each out on a lettuce leaf and serve with mayonnaise. **Mrs. H. R. Hertel.**

AVOCADO (ALLIGATOR PEAR) SALADS

1. Peel the fruit, remove the 1 large seed, and cut the pulp in cubes. Serve on hearts of lettuce with mayonnaise dressing.
2. Serve as above, with equal quantity of salmon, lobster, potato or fruit of any kind.

The Avocado blends flavors of fruits and nuts into a melting delicious salad. Season with salt, paprika and lemon juice and use as filling for sandwiches.

Mrs. Parker Earle.

CHEESE AND PINEAPPLE SALAD

Mix a neufchatel cheese with 2 heaping tablespoons of chopped nuts and a tablespoon of sherry. Place a slice of pineapple on a lettuce leaf and spread on a thick layer of the cheese. Over this place another slice of pineapple. In the center put a small mound of the cheese with a half a nut on top. Serve with fresh dressing.

Miss Mildred Shlaudeman.

FRUIT SALAD

Three oranges, 3 bananas, 5 slices canned pineapple, 1 grape fruit. Peel and seed fruit discarding tough portions; cut into small cubes. Put in covered earthenware dish in cold place. When ready to serve put about two or three tablespoons of fruit on crisp white lettuce leaves and pour on a rich cream dressing. Then sprinkle top with English walnuts that have been run through food chopper.

Mrs. Burton G. Bloom.

SWEET BREAD SALAD

Three pounds of sweet bread, 2 heads of the celery hearts cut fine, 2 pounds of white grapes skinned and seeded, 1 can of mushrooms, French, weighing 1 pound.

Boil the sweet breads, cool and separate by breaking them apart. Put all the ingredients together with mayonnaise dressing. Serve on shredded lettuce. This will serve for twelve.

Mrs. J. B. Bryant.

PINEAPPLE SALAD

Use canned pineapple; ½ box Knox gelatine, ½ cup cold water, juice of 1 lemon, and 1-3 cup vinegar, or juice of two lemons, 2 cups hot water. You can use less water and use juice of pineapple instead. 1 heaping cup chopped pineapple, 1 heaping cup chopped cucumbers, ½ cup sugar. Color with a few drops leaf green coloring. Let gelatine begin to thicken before adding fruit and cucumber. Pour in large mold or individual molds and serve with mayonnaise dressing. Put shredded lettuce around it.

Mrs. Fred Elmer Wilcox.

drop in boiling fat. **Mrs. Charles Baxter.**

JELLIED GRAPE AND PINEAPPLE SALAD

Soak 1 envelope of gelatine in a little cold water. Heat to a boil the juice from a large can of pineapple. Pour this over the gelatine; add 1 tablespoon of lemon juice and 1 pound of seeded and peeled white grapes and 4 slices of pineapple diced. Be sure to have the molds wet. Serve with mayonnaise to which has been added some sugar and whipped cream.

Mrs. Paul S. Honberger.

INDIAN SALAD

Wipe and peel medium sized tomatoes. Scoop out centers, sprinkle inside with salt, invert and let stand until thoroughly chilled. Insert in each from six to eight short stalks of cold boiled asparagus. Put over asparagus resting on rims of tomato, ¼ inch rings cut from a cold boiled beet. Over beet rings arrange ¼ inch rings cut from green pepper, and over green pepper rings, red pepper rings. Arrange on crisp lettuce leaves and serve with Indian dressing.

Indian Dressing: Yolks of 2 hard boiled eggs, ¾ teaspoon salt, ½ teaspoon powdered sugar, ¼ teaspoon paprika, few grains cayenne, few grains white pepper, 1 tablespoon lemon juice, 2 tablespoons vinegar, ½ cup olive oil, 1 tablespoon red pepper finely chopped, 1 tablespoon green pepper finely chopped, 1 tablespoon pickled beets cut in small cubes, 1 teaspoon finely chopped parsley, 1 teaspoon finely chopped chivets. Rub bowl with two cloves of garlic.

Mrs. K. A. Wyckoff.

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ARTICHOKE SALAD

Artichoke must be carefully cooked and not be left long in the water, as they turn black. Put each artichoke in a pan of vinegar and water to preserve its color; put in boiling water and boil until tender. Take the hearts and put a teaspoon of Russian Caviar into each heart, put a little lemon juice over all.

Mrs. Fred Chaffee Nash.

CARROT SALAD

Peel and grate 6 large carrots; then dice 3 Bellefleur apples; season with little salt and sugar. Mix with ½ cup of mayonnaise dressing.

Mrs. Richard H. Alexander.

CHEESE CROQUETTES

One quart cream (pepper, salt and mustard). Let it just come to a boil. Pour in ¾ lb. American cheese and take off immediately. Let stand over night. Roll in cracker crumbs, egg and flour and

PERFECTION SALAD

One envelope gelatine, ½ cup water, 1-3 cup vinegar, 1 pint boiling water, 1 teaspoon salt, 1 cup finely shredded cabbage; juice of 1 lemon, ½ cup sugar, 2 cups diced celery, ¼ can sweet red peppers finely cut. Soak gelatine, add vinegar, lemon, water, sugar and salt. When it begins to set add other ingredients.

Miss Nancy Kayser.

CREAM CHEESE WITH PAPRIKA

Two rolls cream cheese, 1 teaspoon paprika, 1 teaspoon walnut catsup, 2 teaspoons melted butter, 1 small teaspoon salt, 1 tablespoon chives chopped fine. Rub all together until smooth, adding the chives last. Serve in balls like butter balls with salad.

Mrs. Edward F. Robbins.

CHICKEN ASPIC SALAD

Chop very fine a boiled chicken; put back bones with a little of the water that was used in boiling chicken; soak ¼ package of gelatine, when dissolved add 1½ cup of chicken liquor. Put the chicken in a flat mold moisten quite thoroughly with liquor.

Mrs. William S. McCay.

OYSTER SALAD

Drain 1 can of cove oysters and cut them in 3 pieces, then mix oysters with cracker crumbs, celery, chopped pickles and hard boiled eggs. Dressing for above salad is: 1 cup of milk heated; 1 tablespoon of flour mixed with 1 tablespoon of butter and added to hot milk. Let it cook in double boiler until you beat 3 eggs well and add a tablespoon of sugar and 2 tablespoons of vinegar, and a teaspoon of salt. Then mix with hot milk and stir a moment and remove from the fire. When cool add to oysters.

Mrs. Wallace Jones, Los Angeles.

ASPARAGUS TIPS AND GRAPE FRUIT.

Take out grape fruit in as large sections as possible; cover well with sugar and let stand on ice. Place on shredded lettuce with a few asparagus tips on one side. Pour a little French dressing over both and serve with mayonnaise. **Mrs. S. N. Frey.**

FISH SALAD

Pick apart a pound of well boiled halibut, set on ice while you make a good mayonnaise which in turn must go on ice. Have ready 1-3 as much celery as you have halibut; cut the celery into half inch lengths, chop fine and add a large white onion. Add this to the halibut, and mix together in a ball. Sprinkle with cayenne and salt and stir lightly into a cup of mayonnaise. Now line a platter with crisp lettuce; arrange the salad within this, and garnish generously with sliced tomatoes, cucumbers and hard boiled eggs. **Mrs. Mary M. Houston.**

CHEESE AND BAR-LE-DUC SALAD

Rub into one Neufchatel cheese 2 teaspoons of cream, ½ glass of bar-le-duc (currant), 1 dash of salt, and pepper. Make a smooth paste and set on ice to harden. Later make into balls and roll in chopped pecan nuts. Serve on lettuce leaves with the other half of the glass of bar-le-duc put around the balls, and pour French dressing over all. For variety cheese balls can be served on a slice of orange or pineapple. **Mrs. W. H. Roberts.**

TOMATO JELLY

One envelope Knox Sparkling gelatine, ½ cup cold water; 3½ cups tomatoes, ½ onion, stalk celery, bay leaf, 2 cloves, a few grains cayenne, 2 tablespoons Tarragon vinegar. Soften gelatine 5 minutes in the cold water, cook together the other ingredients, except the vinegar, 10 minutes. Add vinegar, softened gelatine and stir until dissolved, strain; pour into a wet mold and set on ice to harden. **Mrs. H. T. Fuller.**

MINT JULEP á la CHINO

One tablespoon of water, 1 dessert spoon bar sugar, melted, 3 tablespoons whiskey, rye or Bourbon, if necessary some more and then few sticks of mint. Stir up, then quick fill up with minced ice. Stick mint, sprinkle bar sugar to frost.

Forest Nishibayashi, Rancho Santa Ana del Chino.

TOASTED CHEESE ROLLS FOR SALAD

Butter thin slices of bread and spread with a paste of grated cheese mixed with cream and a little pepper. Roll up, fasten with a tooth pick; dip in melted butter and toast just before serving.

Mrs. Paul S. Honberger.

JELLIED CABBAGE SALAD

Soak 1 ounce of gelatine in ½ cup of cold water and dissolve in 1½ cups of boiling water. When cool, add 3 cups cabbage and 2 green peppers chopped fine, a teaspoon salt, ½ cup sugar, ¼

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cup lemon juice, ½ cup vinegar. Mix together thoroughly and turn into brick mold or bread pan. When firm cut into two inch cubes. Put figure cut from slice of cooked beet on top and serve on lettuce with mayonnaise. **Mrs. Harry Gray.**

CAMPESTRIS SALAD

Mash a 5c Neufchatel cheese, season with ¼ teaspoon salt and ⅛ teaspoon paprika and moisten with ½ tablespoon French dressing. Shape to represent mushroom caps and stems, roll in finely chopped pecan nuts, put through a press strainer and put caps on stems. Place on thin unsweetened wafer crackers around basket (made from the skin of an orange), filled with red currant bar-le-duc and garnish with water cress. Pass with dressed lettuce.

Mrs. K. A. Wyckoff.

FROZEN FRUIT SALAD

One can white cherries (pitted), 2 pounds peeled and seeded white grapes, 2 dozen Maraschino cherries, 1 can chopped pineapple, 6 oranges, sugar to taste. Soak 4 tablespoons of gelatine in a little water, add the fruit juice, then the fruit. Put in baking powder can. Pack in ice and salt for 5 hours. Serve on lettuce with any dressing preferred. **Mrs. Harry Gray.**

FRUIT SALAD

Remove sections of grape fruit and oranges without skin. Sprinkle with sugar. Cut pineapple and marshmallow in small pieces. Chop some nut meats. Drain and mix well.

Dressing: Two eggs beaten very light, 3 tablespoons melted butter, 4½ tablespoons lemon juice. Cook in double boiler until thick, add ¼ teaspoon salt, ⅛ teaspoon paprika, a shake of celery salt. When cool add ¾ cup whipped cream, ¼ cup powdered sugar and 2 or 3 drops vanilla. Combine mixtures when ready to serve. Add marshmallows last. **Mrs. Edwin F. Hill.**

REERNCKEN CAKE
(Without Four.)

One-half pound of butter, ½ pound of sugar, 9 eggs, 2 squares of Baker's chocolate, ½ pound broken nut meats, 4 drops of almond or vanilla extract. Cream butter and sugar, add the yolks of eggs, one at a time and beat for 1 hour. Add melted chocolate, nuts and flavoring. Then the stiffly beaten whites very slowly. Beat 15 minutes. Bake ½ hour in a slow oven.

Frosting: Two squares of Baker's chocolate, ½ cup powdered sugar, 2 tablespoons of water. Cook until it thickens.

Mrs. Alexander A. Nottmeyer.

BEUHRING
FOREIGN and DOMESTIC MILLINERY
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PASADENA, CAL.

Egg and Cheese Dishes

"O! egg within thy oval shell
What palate tickling joys do dwell!"

EGG TIMBALES

Three eggs, ½ cup milk, juice of onion, 1 teaspoon chopped parsley, paprika, salt. Put together like baked custard and in individual molds. Serve with tomato or cream sauce.

Mrs. Susie M. Hamilton.

EGGS AU GRATIN

Hard boil 6 eggs and slice in rings; in the bottom of a well buttered baking dish place a layer of fine bread crumbs and one of eggs. Now make a sauce of 4 yolks, ½ cup of milk with a little grated cheese, a lump of butter and season to taste with salt and white pepper. Cook until it thickens and pour over each alternate layer of eggs and bread crumbs in the baking dish. Sprinkle the top lightly with fine bread crumbs dropped in melted butter. Bake about 10 minutes. **Mrs. C. E. Wood.**

EGG CUTLETS

Three eggs boiled 20 minutes, 1 cup milk warmed, 2 heaping tablespoons flour, 1 heaping tablespoon butter, 1 tablespoon chopped parsley, 1 teaspoon salt, ¼ teaspoon pepper, ½ teaspoon onion juice. Melt butter in a saucepan, add flour, milk, salt, pepper, parsley and onion juice; cook until quite thick and smooth; rubbing out all lumps. Cut eggs into pieces about size of finger tip, and stir in; spread on platter to cool. Form into cutlets, dip in egg and crumbs and fry in rather deep fat. Serve with cream sauce and green peas. This receipt makes six cutlets.

Mrs. J. B. Durand.

EGGS IN TOMATOES

Take good-sized raw tomatoes; cut out enough center to make a hole large enough to hold a raw egg. Put butter on top, and cheese if liked. Put in oven and cook until eggs are set. Cover each tomato with a rich cream sauce. **Miss Anne Peterson.**

SWISS FONDUE

Cover 1 cup of stale bread crumbs with 1 pint of milk and let it stand 15 minutes. Beat 2 eggs, without separating; add them to the milk and bread; add a ½ pound of chopped cheese; ½ teaspoon of salt; a dash of cayenne; a saltspoon of baking soda dissolved in a tablespoon of water, and a tablespoon of melted butter. Beat thoroughly, turn into a baking-dish, and bake in a quick oven until a delicate brown. **Mrs. Paul S. Honberger.**

EGGS WITH NUTS

Boil a sufficient number of eggs 45 minutes. Cool in ice water, remove shells and slice lengthwise. Take out yolk, mash and mix with an equal quantity of chopped nuts. Season with celery salt and white pepper. Fill the whites with this mixture, then join the halves with skewers. Roll in beaten egg, then in bread crumbs and fry a delicate brown in deep boiling fat.

Mrs. Garfield R. Jones.

CHEESE SOUFFLÉ

Put 1 tablespoon of butter in double boiler; when melted stir in 1 tablespoon of flour; stir smooth and add ½ cup of milk and 1 cup of cheese, cut up small, ½ teaspoon of salt and a little paprika. When this all melts smooth, take off the fire, and stir in 3 egg yolks, then beat the 3 whites and stir in lightly; put in pan and bake 30 minutes in moderate oven.

Mrs. L. R. Garfield.

EGG TIMBALES

Six eggs, 1 teaspoon of salt, (scant) a little pepper, 1 teaspoon of parsley (chopped, 1½ cups of milk, 20 drops of onion juice; beat eggs without separating the whites and yolks; add salt, pepper and parsley, onion juice and milk; mix thoroughly and pour into well buttered timbale molds. Cook in pan surrounded by hot water until firm. Turn from molds and serve with tomato or other sauce.

Mrs. Malcolm J. MacLeod, New York.

EGGS CREOLE

In cooking the rice for dinner boil sufficient to put aside two cupfuls. For supper put on half a dozen eggs to hard boil for half an hour. While they are cooking, open one sweet green pepper, remove the seeds and veins, and chop fine; also chop one good-sized onion and peel, seed and cut fine four large tomatoes. In a saucepan put four tablespoons of butter, add the pepper and onion, and cook slowly till they are soft but colored; add the tomatoes, cook fifteen minutes, then add salt to season. Set the rice in a colander over boiling water till steaming hot. Shell the eggs, quarter them, arrange on a hot platter, make a wall around them of the rice, pour the sauce in the center and sprinkle with chopped parsley.

Mary Greathouse.

CHEESE PUFF

Rub 3 level tablespoons of flour and 2 of butter together in a saucepan, add ½ pint milk, stir over the fire until you have a smooth sauce, and add hastily ¼ lb. of grated cheese. Take from the fire, drop in the yolks of 4 eggs, add ½ teaspoon salt and a dash of cayenne; mix thoroughly, fold in the well-beaten whites of the eggs, turn into baking dish and bake in a quick oven 20 minutes.

Mrs. Elizabeth B. Speer.

EGGS IN ROLLS

Take some round bread biscuits, cut the top off and remove the crumb. Butter it well inside and grate cheese into it, then drop in a raw egg, put some butter on top and some grated cheese, a little salt. Bake in a hot oven until the cheese browns.

Miss Anne Peterson.

SAVORY EGGS

Dissolve two tablespoons of butter in a small saucepan, add two tablespoons of flour, very slowly stirring all the time in order to prevent the flour from caking. Pour in half a pint of milk, season with pepper and salt and simmer gently for eight or ten minutes. Pour into a flat baking dish, break in two or three eggs as for poaching, cover with grated cheese and bake in a moderate oven until the eggs are set.

Mary Greathouse.

EGG SOUFFLÉ

Two tablespoons flour, 1 tablespoon sugar, and 1 tablespoon butter creamed together. Add ¾ cup of milk, add beaten yolks of two eggs, then the beaten whites. Bake in hot oven thirty minutes.

Mrs. S. Hazard Halsted.

EAST INDIAN EGGS

One small onion chopped fine, 1 teaspoon of curry powder, 6 eggs, 5 ounces of butter, pepper and salt, 4 tablespoons of cream. Fry the onion golden brown in 1 ounce of butter. Stir in the curry powder. Stir and set aside. Break the eggs into a bowl; beat until smooth. Add the cream. Melt 4 ounces of butter in a saucepan; pour in the eggs and cream, then the onion and curry. Stir and scrape from the bottom of the saucepan until as thick as batter. Remove from the fire before the egg hardens too much, and continue to stir for a few moments. Serve very hot on rounds of buttered toast. Boiled rice should be served at the same time.

Miss Josephine Ludovici.

Vegetables

Give me neither poverty nor riches; feed me with food convenient for me.—Proverbs.

STUFFED EGG PLANT

Cook egg plant fifteen minutes in boiling salted water to cover. Cut a slice from top and with a spoon remove pulp, taking care not to work too closely to skin. Chop pulp, and add 1 cup soft stale bread crumbs and a little chopped meat. Melt 2 tablespoons butter, add ½ tablespoon finely chopped onion, and cook five minutes. Add to chopped pulp bread and meat, season with salt and pepper and, if necessary, moisten with a little stock or water. Cook five minutes, cool slightly and add one beaten egg. Refill egg plant, cover with buttered bread crumbs and bake twenty-five minutes in a hot oven.

Mrs. Emil Kayser.

BEANS

One pint of pink beans. Boil 10 minutes in soda water, pour off soda water, then boil them in strong salt water 10 minutes more. Pour off salt water. One can tomatoes strained, a little onion, a bay leaf, and a little green pepper. Boil till tender, then put in baking pan. When in baking pan put 1 tablespoon of molasses, about teaspoon and a half of mustard and one-half cup of milk or cream. Bake three-quarters of an hour.

Mrs. Arthur Shepp.

OLD VIRGINIA CREAMED TOMATOES

Select firm, small tomatoes, dip one by one in water kept boiling, remove skins without breaking the fruit, cut out hard core at stem end. Place them close together with cut sides up, in a stew pan, in which has been spread about ½ ounce butter. Set this on stove and keep at heat just below "frying point." Into cut places of each tomato press a teaspoon of fine dry bread crumbs containing salt, pepper and butter. Over all sprinkle a little salt and pepper. Continue to cook slowly until tomatoes show signs of breaking, or about 15 minutes; then pour in about a cup or more of rich cream (milk will not do) and begin to remove tomatoes with a spoon to a hot vegetable dish. By the time they are all taken out the cream will have simmered, becoming a little thick and pink. Pour this over tomatoes in dish.

Mrs. S. N. Frey.

BAKED STUFFED TOMATOES

Six uniform sized tomatoes, cut circle from blossom end, scoop out the center and chop that which is taken out with the following: 1 tea cup dry bread crumbs, 1 tea cup chopped celery, 2 tablespoons butter, pepper and salt to taste. Fill the tomatoes and bake in a medium oven one-half hour. **Mrs. Mary Green.**

SPANISH FRIED TOMATOES

Cut eight or ten tomatoes in thin slices, drop in hot fat (half lard and half butter). When frying add chopped chili and 3 tablespoons of grated cheese, salt, pepper or paprika. When done add ½ cup milk and thicken a little. **Mrs. Chas. V. Craig.**

CORN AND TOMATO AU GRATIN

Take 1 can of corn, ½ can of tomatoes, 2 eggs, well-beaten, ½ cupful cracker crumbs, ¼ lb. of Swiss cheese (grated); beat up well together. Put in well buttered baking dish, cover with more cracker crumbs, and a little cheese, and small bits of butter. Bake about ½ hour in moderate oven. Also good in ramekins.

Mrs. Elsinore Machris.

BROILED TOMATOES AND CREAM

Slice two medium-sized tomatoes for each person. Put a small piece of butter and sprinkle of salt on each slice. Broil in pan. When browned well on both sides, remove the slices and add equal parts of cream to the juice left in the pan. Let this come to a boil, stirring constantly, then pour over the tomatoes.

Mrs. E. F. Hahn.

TO COOK TOMATOES

Two cans of tomatoes, 4 heaping tablespoons butter, 4 tablespoons sugar, 1 teaspoon allspice, salt and pepper to taste, ½ onion chopped fine (if desired); cook slowly for four or five hours.

Miss Julia F. Nichols.

BAKED EGG PLANT

One medium-sized egg plant, cup coarse cracker crumbs, 1 egg, tablespoon butter, ½ teaspoon salt and pepper to taste. Boil egg plant tender, remove skin, beat smooth with potato masher, add beaten egg, butter, seasoning and ¾ cup of crumbs; turn into buttered baking dish, cover with rest of crumbs, dot with butter and bake ½ hour in hot oven. **Miss Harriet W. Culin.**

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ALSO SQUIBBS BAKING POWDER
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STUFFED BAKED CUCUMBERS

Take four medium-sized cucumbers and parboil about twenty minutes. Cut in half lengthwise, being careful not to break the shells, and scoop out the pulp. Put this into a bowl with one-quarter the amount of fine bread crumbs and one onion which has been chopped fine and browned. Season with salt, pepper, paprika and a tablespoon of melted butter. Mix all well together, then fill the shells and sprinkle bread crumbs dropped in melted butter on top of each. Put a little hot water in the pan and bake half an hour. Use an ordinary bake pan.

Chayotes are very fine cooked in the same way and may be stuffed with shrimp, which should be cut up in small pieces. Use less bread crumbs. Parboil chayotes about an hour, or more, until tender.

Mrs. C. E. Wood.

PEA SOUFFLÉ

Drain a can of peas, press through a sieve, add 1 tablespoon of butter melted, 3 tablespoons of cream, ½ teaspoon of sugar, 6 drops onion juice, 2 beaten egg yolks, and pepper and salt to taste. Beat thoroughly, fold in the beaten whites, half fill small buttered cups, stand in a baking pan surrounded with hot water and bake about fifteen minutes. Unmold and serve immediately.

Mrs. Mary M. Houston.

FRIED TOMATOES

Place four solid tomatoes, cut in half, on a platter. On each put 1 teaspoon of sugar, some black pepper, salt, and dredge with flour. Have skillet hot with enough drippings to keep the tomatoes from burning. Place the skin side down and let them cook slowly. When both sides are brown, put on platter. Add a little more flour in the skillet and enough milk to make a cream gravy.

Mrs. Emily D. Kennedy.

CORN OYSTERS

Cut corn from cob. To every cup of corn add one beaten egg. Drop on gridiron that is well buttered and fry like pancakes.

Mrs. F. Bruce Wetherby.

CORN PUDDING

Three eggs, 1 tablespoon sugar, salt, 1 cup milk, 1 can of corn, or fresh corn. Put in greased pan, dot butter on top and bake in pan of hot water.

Mrs. George C. Sharp.

STUFFED POTATOES

Bake potatoes of equal size (slowly). When done and still hot, cut off a small piece from the end of each potato, scoop out the inside, mash, and season with salt, pepper, cream and plenty of butter. Fill the potato with the mixture, return to the oven and bake to a delicate brown.

Mrs. Richard H. Alexander.

ESCALLOPED ONIONS

Cut large Bermuda onions in thick slices. Cover with salted boiling water, boil 10 minutes. Drain, put in a buttered baking dish; cover with white sauce made by melting 2 tablespoons of butter, to which add 2 tablespoons flour, salt, pepper, and 1 cup of milk. Sprinkle with bread or cracker crumbs and bake twenty minutes. **Mrs. S. D. MacFarland.**

RED CABBAGE

Wash a large head of cabbage, quarter, shred fine, wash again and drain. Put a lump of drippings in a deep skillet, test with shredded onion; when the onion browns put in the cabbage, stir well, add boiling water to cover, and cook an hour. Then add three large apples, sliced thin, and a small pinch of salt; let boil 10 minutes, then stir in a level tablespoon of flour wet smooth in 3 spoonsful of vinegar. Boil up, and serve hot. A variant, much approved in some kitchens, is to slice sweet potatoes instead of apples. Finish the same. **Mrs. Erskine H. Potter,** Toledo, O.

CREAMED CUCUMBER

Take cucumbers, which have been pared, cut in pieces and remove seeds, and boil in salted water. When tender put in hot dish and pour over them a rich cream sauce and dust the top with paprika. **Mrs. S. N. Frey.**

SPANISH RICE

One tablespoon (half butter and half lard). Let it get hot in iron frying pan; 1¼ cups dry rice; stir till evenly browned. Put in saucepan 1 quart tomatoes, 5 young green peppers chopped (onions also if desired). As soon as rice browns, pour on it boiling water until rice is cooked, 20 minutes to half hour. Let it boil dry. Add cooked tomatoes, peppers and onions. Pour in baking dish and brown on top. **Mrs. George Ferris,** Los Angeles.

BAKED BEANS

Take 1 pint of small white beans, pick over and wash in several waters. Put in kettle and more than cover with cold water. Set on back of stove, where they will cook slowly, just boil. Fill up with hot water, if necessary. Cook until tender, so that they will mash between the fingers (a little more than an hour). Pour them into a baking dish with enough water to come to the top of them. Mix ½ cup of brown sugar and salt enough to taste right, stirring the salt and sugar in with a spoon, very carefully. Scrape and score a piece of salt pork, 2½ or 3 inches square, and put on the top. Bake slowly three or four hours. They should not be wet or soupy, but baked almost dry. **Mrs. G. E. Waldo.**

RICE WITH TOMATO SAUCE

Into 2 cups of boiled rice, beat 2 tablespoons of melted butter and 1 egg whipped light. Add enough milk to make rather stiff paste, season with salt and pepper. Shape into small leaves about the size of croquettes and lay them on a buttered pan. Bake them, covered, for 15 minutes; uncover and brush over with the yolk of an egg and brown. Serve with tomato sauce and garnish with parsley. **Mrs. H. H. Markham.**

SPANISH BEANS

One pint frijoles (beans). Boil 20 minutes in soda water; wash off and add 1 can of tomatoes, 2 large sections of garlic, 2 large onions chopped fine, 3 bay leaves, 1 chili pepper, 1 teaspoon salt, dash cayenne pepper. Boil three hours. Put in baking dish with slices of bacon on top and bake one-half hour before serving.

Mrs. I. B. Muir.

SPANISH RICE

One cup rice, 1½ teaspoons salt, 3 tablespoons butter, ¼ teaspoon red pepper, ½ onion, 2 cups stock or 1 cup tomato pulp stock or water, ¾ cup grated cheese. Boil rice for 5 minutes. Melt butter, add onion, then rice. Cook until butter is absorbed. Add tomato pulp, salt and red pepper. Cook until tender. Stir in cheese before serving. One cup of green peas will improve this.

Mrs. J. Perry Wood.

ITALIAN SPAGHETTI

Chop fine 2 onions and fry in butter. Add 1 chopped carrot and a few pieces of celery cut fine. Place in a saucepan 3 lbs. of veal cut up as if for a stew. Add onions, carrot and celery and cook all until tender. Just before serving add ½ can of tomatoes, ½ glass of claret, with 2 mashed cloves of garlic. Boil for five minutes. Cook some spaghetti in salted water until tender; add ½ can of tomatoes and ½ lb. of grated cheese. Serve this with the veal sauce poured over it.

Mrs. W. J. Ruddick.

SWEET POTATOES WITH CHEESE

Pare and cut into thick slices. Place in shallow pan, cover with water and cook until well done. Drain, then place in layers in a buttered baking dish. Between each layer sprinkle a little salt and pepper and dot with bits of butter. Then grate a thick layer of American cheese over, pour in a few spoons of milk, and bake until cheese has browned and formed a creamy crust.

Mrs. C. Mason Kinne, Berkeley.

POTATO DOTS

Wash and pare large potatoes and shape with an apple corer; then cut in slices ¼ inch, soak in cold water eight minutes, drain, cook in salted boiling water two minutes; again drain, put in ice water and let stand ten minutes. Drain dry between towels, fry in deep fat, drain on brown paper, sprinkle with salt.

Mrs. K. A. Wyckoff.

CANDIED SWEET POTATOES

Boil potatoes twenty minutes, peel and slice. Put in baking dish, ¾ cup of sherry, 1 cup of water, heaping tablespoon butter, 1 cup brown sugar, 1 level tablespoon flour, mix together. Cook five minutes, pour over potatoes in pan, sprinkle with brown sugar; cook slowly one hour.

Mrs. J. D. Thompson.

CREAMED HOMINY

Soak whole white hominy over night after it has been washed in several waters. Cover with lukewarm water and let simmer slowly on back of range until it begins to boil, then add milk and let it boil slowly until done. Then add a thickening of flour and butter (mixed together). Add a little salt before it boils.

Mrs. Joseph Rudolph.

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A NEW WAY TO COOK CORN

To cook correctly good sweet green corn, place the ears in your steamer, leaving just room for a layer of the inner husks; fasten the lid on tight and steam over boiling water only six minutes; take up at once and with a sharp knife split the rows of kernels, sprinkle little salt and butter well and serve immediately.

Mary Greathouse.

SPANISH ENCHILADAS

One large cup grated onion, 2 large cups grated cheese, 1 quart seeded and cut olives, 6 hard-boiled eggs, 2 quarts sifted flour, 2 teaspoons salt, 2 tablespoons vinegar, 1 teaspoon thyme, 3 dozen long dried red peppers (should be dark and waxy). Wash, seed, remove strings from peppers, cover with cold water; boil ½ hour. Press through sieve, saving all pulp. To this add the vinegar, thyme, salt to taste, water to make consistency of thick catsup. Take 2 quarts flour, 2 teaspoons salt, warm water, mix into moderately stiff dough, knead thoroughly, set aside one-half hour. Separate into small balls size of walnut. Roll very thin (about size of small dinner plate). Bake on dry griddle, turning often with fingers until crisp, but not brown. When all are baked, one by one immerse the tortillas in the hot oil for a moment, then in the hot chili sauce; lay on a plate, and in the center place the filling: olives, cheese, onions, sliced egg, spoonful of chili sauce. Fold up, add spoonful of chili and little grated cheese on top. Place in close rows in baking pan for re-heating when serving. Best made the day before using. **Mrs. Walter S. Wright.**

CELERY CROQUETTE

One large round tablespoon butter, 1 large round tablespoon flour, ¾ cup milk; add salt and pepper and let boil to smooth thick cream. When cooling add 1 cup chopped celery, 1 cup bread or cracker crumbs. When cold form in croquettes, roll in egg and crumbs and fry in deep fat. **Mrs. L. M. Jacobs.**

RICE SOUFFLE (SWISS RICE)

Three ounces rice, boil in a bittle water slowly till very soft, drain and cool. Beat the yolks of 6 eggs with 4 tablespoons sugar and the rice, until light and foamy. Then add stiffly beaten whites of eggs. Butter a mould, dust with cream of wheat and pour in the batter. Be sure the cover fits tightly. Boil (or better steam) ¾ hour. Then turn pudding out of mould.

Sauce: Three yolks of eggs, ⅛ lb. of sugar, ½ quart Rhine wine. Beat together ¼ hour until thick, then pour around the pudding. (This sauce can stand.) **Mrs. Wm. R. Henderson.**

NUT LOAF

One cup pecans or English walnuts, 1 cup milk, 1 cup cooked hominy or rice, 4 tablespoons of bread crumbs, 1 teaspoon of salt, ¼ teaspoon of pepper, 1 hard cooked egg, 1 bay leaf, onion juice and celery salt. Boil bay leaf with rice. When done, add milk (in double boiler) and cook until rice has partly absorbed it. Take from fire, add nuts and egg, chopped bread crumbs and seasoning. Mix thoroughly. Press into a well-buttered pan (a bread pan is good), and bake in a moderate oven thirty minutes. If loaf seems dry, baste it once or twice with melted butter. When butter is used for basting, water should be added to it, one part butter to two parts water. Turn loaf on a platter, and serve with brown, white, Spanish, or bechamel sauce. Use onion juice in white sauce. **Mrs. Joseph F. Rhodes.**

Camp and Club Dishes

"Nights when no peril could keep you awake on
Spruce boughs you spread for your couch in the snow,
Taste all your feasts like the beans and the bacon,
Fried at the camp-fire at forty below?"

—Robert W. Service.

CAMP COFFEE

Five cups of water brought to a boil. Add 1 cup of ground coffee and boil 10 minutes. Settle with 1 cup of cold water.

Mr. Clinton Churchill Clarke.

FLAPJACKS FOR THE BOYS

Use 2 cups of California flapjack flour with enough water to make a liquid batter. **Mr. George C. Cruickshank.**

BAKING POWDER BISCUIT

Two cups sifted flour, 2 tablespoons lard, 1 teaspoon salt, 4 teaspoons baking powder, ¾ to 1 cup of milk. Mix with a silver knife. **Mr. Paul S. Honberger.**

CAMP HUNGER PANCAKES

One cup graham or white flour, 1 cup yellow corn meal, two-thirds cup dry milk, 2 tablespoons sugar, ½ teaspoon salt, 2 teaspoons baking powder. Mingle thoroly and mix with enuf water to make a rather thick batter. Cook as ordinary flapjacks, but well done. Fresh milk or diluted condensed may be used in lieu of the dry milk and water.

N. B. Enuf for one camper or an ordinary family.

Judge John Perry Wood.

BACHELOR GRIDDLE CAKES

Mix a little flour with a little salt and sugar, then put in a little soda and baking powder and shake it up well. Mix into a batter by the use of sour milk, pour in a little olive oil and beat thoroughly. If this don't work, try it again. **Tim Nay.**

BOILED POTATOES

Potatoes are better boiled with their jackets on.

E. P. C., M. D.

SCOTCH SCONES, "A LA MOUNTAINS"

One cup flour, ½ teaspoon baking powder, ½ cup unsweetened milk, pinch of salt. Mix all into a dough; roll out about ½ inch thick; bake in frying pan that has been well floured. Brown on both sides. Good hot or cold. **Mr. Joe Welsh.**

MONTANA MAVERICK

Take a can of tomatoes and a can of corn and a frying pan. You take some bacon, cut it up and fry it, then add the tomatoes and corn. Cook until done and season to taste.

Dr. J. H. Warner.

OYSTER COCKTAIL

Take two parts of catsup, 1 part Miller's chili sauce. To this add for each glass 1 heaping teaspoon of crisp celery and sweet green peppers, both chopped very fine, the juice of one-half a lime, or an equal quantity of lemon juice, salt and pepper to taste. If used with California oysters, put oysters and sauce in glass, pack in cracked ice. For toke points on half shell put glass in center of plate packed in ice. Dip oysters in sauce just before eating.

Mr. F. B. Wetherby.

ONION SOUP AU GRATIN

Cut fine some white onions and sauté in butter until quite soft. Make also a stock of consommé, or consommá and chicken broth, and onions boiled together, and skim off consommé; then serve same consomme with a tablespoon of onions already sauted, lay on top three strips of crisp toast and sprinkle over with Parmesan cheese. Put in oven until au gratined. Serve hot and in stone or Petit Marinite jar. **California Club.**

BACON SOUTHERN STYLE

Slice bacon very thin. Drop in boiling water for one minute, then take it out, lay on broiler, sift over the slice a little brown sugar, then broil to a light brown, turning only once.

Mr. F. B. Wetherby.

ORROK WINECUP

Juice of three large lemons, juice of three oranges, 5 slices of best ripe pineapple cut in strips 1½ in. by ¼ in. by ¼ in. The peel of a cucumber may be added; ½ pint bottle Marschino cherries and the liquid. Sweeten with granulated sugar to taste; 1 siphon Vichy (or 2 bottles club soda), 1 quart bottle Sparkling Moselle wine (or 1 quart champagne). **Mr. Geo. E. Waldo.**

MOTHER KAYSER'S GRAPE SOUP

For each person allow 1 cupful of water, ½ cupful of grape juice or wine, ½ tablespoon sago. Flavor with cinnamon and lemon peel. Sweeten to taste. Boil water, sago, lemon peel and cinnamon until sago is transparent, then add grape juice (or wine) and sugar, boil five minutes longer or until sugar is dissolved. Do not boil too long after adding grape juice, as that would spoil the flavor. **Mr. Emil Kayser.**

OYSTERS KIRKPATRICK

Take large Toke oysters and place on deep shell. Cover with chili sauce and catsup mixed, then lay on small strip of fried bacon; cover with grated Parmesan and bake in hot oven. Serve with half lemon and cracker or crisp toast. **California Club.**

FRENCH SALAD DRESSING

One hard-boiled egg, 2 tablespoons salad oil, 1 tablespoon finely chopped onion, ½ teaspoon of salt, ½ teaspoon of pepper sauce, 1 tablespoon of malt vinegar, 1 tablespoon of Tarragon vinegar. Take 1 hard-boiled egg; when cold, separate the yolk from the white; pulverize yolk with salad fork; add 2 tablespoons of salad oil to the yolk. Stir well together, then add ½ teaspoon of dry mustard, 1 tablespoon of finely chopped onion, 1 tablespoon of Tarragon vinegar and 1 tablespoon of malt vinegar, ½ teaspoon of salt, ½ teaspoon of pepper sauce; add the white of egg chopped fine. Stir well together and serve. **Rev. I. P. Langley Bodfish.**

CHAFING DISH BEEF

Cut left-over roast beef and warm in the following sauce: Three lumps of butter size of a walnut, small quantity of dry mustard, black pepper and cayenne, 1 teaspoon of Worcestershire sauce, 3 tablespoons of currant jelly, ½ cup of Sherry or Madera.

Mr. John H. Kennedy.

CHICKEN A LA CREOLE

Cut up 6 young chickens, season with salt and pepper and fry in hot lard. When done, set aside and prepare the sauce. Fry an onion in butter and add flour for thickening. When brown add a can of sweet peppers and fry a little, add some tomatoes, a few bay leaves and a sprig of thyme. Now add the chicken and heat through.

Dr. J. M. Radebaugh.

Breads

"For nothing lovelier can be found in woman than to study household good."

WHITE BREAD

Take 1 cup of flour; on this pour enough potato water to make a stiff batter. Then add 1 large potato mashed fine, 2 tablespoons sugar, 1 teaspoon salt. When the above mixture is lukewarm, add 1 magic yeast cake which has been dissolved in warm water. Do this at noon. The next morning take 1 pint of hot water and 1 pint hot milk, add 1 tablespoon lard, and 1 tablespoon salt. When lukewarm add the yeast and beat well. Let this stand an hour, or until light. Then make into dough and knead well. Let it stand another hour, or until it is twice its bulk. Then knead without adding more flour and rise again. Then form into loaves and let rise another hour and bake one hour in a moderate oven.

Mrs. Charles S. Mitchell.

PARKER HOUSE ROLLS

One and one-half pints milk, scald and add 2 large spoons lard, 2 tablespoons sugar, ½ pint cold water. When mixture is lukewarm add flour to make soft batter. One cake compressed yeast dissolved in warm water. Let stand four hours, or all night. Beat well. Add 1 tablespoon salt, 1 egg, or 2 whites well beaten. Flour to make soft dough. Let stand 3½ hours. Roll, cut and fold. Let stand one hour and bake. **Mrs. George Bradbeer.**

FINE GINGER BREAD

Three-fourths cup molasses, 1 cup sugar, ½ cup butter, 1 cup sour milk, 3 cups flour, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon ginger, 1 teaspoon soda, 1 teaspoon cloves, ½ teaspoon salt. Beat soda into the molasses. Gas fire for oven low as possible. Bake 45 to 50 minutes. **Mrs. Elias Allen Ford.**

WHOLE WHEAT BAKING POWDER BISCUIT

Sift together a quart of whole wheat flour, 1 teaspoon salt and 4 teaspoons baking powder, and rub into this 4 tablespoons butter or any desired shortening. If some sweetness is wanted, add one or two tablespoons of sugar. Add gradually enough sweet milk to mix to a soft dough. Turn out on a floured board, knead just enough to work the dough together and roll out an inch thick. Cut into rounds with a biscuit cutter or into diamonds or small squares with a knife, place on a shallow greased pan, brush the tops with milk and bake in a hot oven. **Mary Greathouse.**

HEALTH BREAD

Stir together the following: Three and one-half cups water, 1 tablespoon vinegar, 1 tablespoon sugar (brown preferred), ½ teaspoon salt, 6 tablespoons molasses, 3 cups health bran, 1 cup flour, 1 egg beaten, 1 cup raisins, 1 cup chopped walnuts. After the above ingredients have been well mixed, add ½ cup flour with 1½ teaspoons baking powder, ½ teaspoon soda, sieved together. Bake from ½ to ¾ hour, testing with broom splint, or in fireless 1¼ hours. **Mrs. Clifton J. Platt.**

PEANUT BISCUIT

Take 1 quart of flour, 3 heaping teaspoons baking powder, ½ teaspoon salt, ¼ cup sugar, ½ cup of ground peanuts, ½ cup sweet milk, ¼ pound butter and 3 eggs. Sift together the dry ingredients and rub in the butter. Then mix in the peanuts thoroughly, also with the hands. Beat the eggs, add to them the milk and mix into the flour, adding more milk if needed to make a soft dough. Roll out, cut and bake the same as an ordinary biscuit. **Mrs. E. L. Daugherty.**

ENTIRE WHEAT BREAD

One pint lukewarm milk, ½ yeast cake, 1 teaspoon salt, 1 tablespoon sugar, 1 tablespoon shortening, 4 cups entire wheat flour, 1 cup broken walnut meats. Stir salt, sugar, shortening and dry yeast in milk, sift in flour and mix thoroughly; when light, add nuts and beat well. Put in two pans, let rise again, bake one hour in moderate oven. **Miss Harriet W. Culin.**

FRENCH BISCUIT

One cake compressed yeast soaked in warm water, 1 pint milk warmed, ½ cup sugar added to warm milk (while on stove), 2 tablespoons lard added to warm milk, 1 pint cold milk. Mix yeast with this mixture and flour enough to make as thick as cake batter. Beat very hard. Set in warm place for an hour and a half. Work in flour till stiff, also 2 tablespoons salt. Put to rise in warm place for 2 hours. Roll out ½ inch thick, cut with small biscuit cutter and let rise an hour and a half and bake in moderate oven. The dough can be prepared and kept in ice box for two or three days. **Mrs. H. S. Boice.**

BROWN BREAD

One pint corn meal, 1 pint graham flour, 1½ pints sour milk, ½ pint molasses, 1 teaspoon salt, 1½ teaspoons soda. Divide soda between sour milk and molasses. Beat each until milk foams and molasses turns light in color. Mix all together, put in pound baking powder cans well greased and steam three hours. For variety, a cup of raisins may be added. **Mrs. P. Koch.**

GRAHAM BREAD

Mix well two cups of graham flour, 1 cup of white flour, ½ teaspoon of salt, 3 level teaspoons of baking powder. Add ½ cup of molasses, ½ teaspoon of soda dissolved with 1½ cups chopped walnut meats. **Mrs. Herman Kleps.**

GRAHAM BREAD

One quart white flour (sifted), 1½ quarts graham flour (unsifted), 1 quart warm water, 1 tablespoon of lard, 1 tablespoon butter, 1 tablespoon salt, 2 tablespoons sugar, 1 cup molasses, ¾ yeast cake dissolved in one cup lukewarm water. Mix dry ingredients. Melt lard and butter in warm water, add molasses and yeast. Mix into flour, beat well, let rise over night. In morning stir down, put in three bread tins and let stand ten minutes. Bake for one hour in moderate oven. **Mrs. J. H. Warner.**

RAISIN BREAD

Four cups flour, 4 teaspoons baking powder, ½ cup sugar, 1 teaspoon salt, 1 cup Sultana raisins, 1 egg, 2 cups milk. Sift baking powder and flour into a basin, add sugar, salt and raisins. Beat the egg, add milk, pour among the dry ingredients, mix well. Put into a corn bread pan, let rise twenty minutes, bake one hour in moderate oven. **Mrs. Geo. W. L. Lord.**

SQUASH MUFFINS

Two-thirds cooked squash; add ¼ cup sugar, 1 beaten egg, 2¾ cups flour, ½ teaspoon salt, 3 teaspoons baking powder, 2 tablespoons melted butter. Mix well and bake in buttered and floured pans, 25 minutes. If for tea, add ¼ teaspoon ginger.

Mrs. H. T. Fuller.

TWIN MOUNTAIN MUFFINS

One-fourth cup butter, ¼ cup sugar, 1 egg, ¾ cup milk, 2 cups flour, 3 teaspoons baking powder. Bake 15 or 20 minutes.

Miss Eva B. Hetherington.

MUFFINS

Two cups flour, 2 teaspoons baking powder, salt, 1 tablespoon sugar, 1 egg, well beaten, 1 cup milk, 2 tablespoons shortening, bake twenty-minutes. **Mrs. Snyder.**

MUFFINS

Two scant tablespoons butter, 2 scant tablespoons sugar, 2 eggs, ¼ cup of milk, 2 teaspoons baking powder, and about 1 scant cup flour. **Mrs. Edward M. Mackey.**

BAKING POWDER BISCUIT

(Made with Olive Oil.)

Two cups of flour (Sperry's best) ¾ teaspoon salt, 4 level teaspoons baking powder, sifted together, 4 tablespoons olive oil in ½ cup milk, add more flour, if necessary, to roll.

Miss Mary S. Wylie.

POTATO ROLLS

Four large boiled potatoes, mashed through a colander, 1 quart of flour, 3 ounces of butter, 3 eggs beaten light, 1 coffee cup of liquid yeast, or a little less than ¼ of a cake of compressed yeast, 1 teaspoon of salt, 1 teaspoon of sugar.

Sift the flour into the bowl it has to rise in. Mash the potatoes while hot into the butter until quite smooth. Add the eggs, then the salt, sugar and yeast. Knead well on the bread board, put back into the bowl and set to rise. In summer time at 12 o'clock for tea. In winter time at 11 o'clock. About 1 hour before tea pour it out on a bread board dusted with flour. Dont work it but flour lightly, roll out ½ inch thick. Cut in round cakes and turn over as in Parker House Rolls. Let them rise in pan they are to be baked in. Bake like rolls. They should be done in 15 minutes.

Mrs. G. E. Waldo.

TWELVE POP OVERS

Three eggs, 1 cup flour, 2 cups milk, a pinch of salt. Have pans very hot and thoroughly greased. Break 3 eggs whole into a large bowl; add a little milk and beat with a wire spoon; add a little flour and more milk, also salt. The batter should be of consistency of cream when ready to turn into hot, well greased pans. Bake in oven, hot at first, then a little cooler, about 25 minutes or half an hour.

Mrs. J. B. Durand.

SWEET POTATO BISCUIT

Four medium sized sweet potatoes, 1 pint warm water in which dissolve ½ yeast cake; ½ cup lard and flour; boil and mash potaoes fine, add lard, water and yeast; add enough flour to make smooth dough, cover and let rise from 8 o'clock in morning until four in afternoon. Make into small biscuits, let rise 1 hour and bake.

Mrs. W. K. Hurff.

CORN BREAD

Put 3 handfuls of white corn meal, a lump of butter, (size of an egg) and a pinch of salt in the mixing bowl; scald with enough boiling water to make a thick batter. Whip the yolks of two eggs into this, with an after-dinner coffee spoon of soda. Beat well. When ready for the oven, whites of two eggs, beaten stiffly, are added gently. Do not stir after this. Put in a deep pan and bake twenty minutes in a quick oven. Serve whole. Amount for 1 loaf. Size of pan, 6 inches long, 4 inches wide, 4 inches high.

Mrs. Samuel W. Allerton.

SOUTHERN CORN BREAD

Two cups well cooked rice, 1 cup corn meal, 2 eggs well beaten, 1 level teaspoon salt, ½ teaspoon sugar, 2 teaspoons of baking powder, enough sweet milk to make a thin batter. Bake ½ hour in a hot oven. This must be served from the pan with a spoon.

Mrs. A. M. Gates.

CORN BREAD

Two cups of yellow corn meal, 1 cup of flour, 2 heaping teaspoons of baking powder, 1 tablespoon of sugar, ½ teaspoon of salt. Add together and rub through sieve. Add 1 pint of milk and 2 well beaten eggs, 1 tablespoon of butter. Bake in moderate oven.

Mrs. George Mills.

WHOLESOME BREAD

One cup whole wheat flour, 2 cups health bran, ½ cup molasses, ½ cup raisins or nuts, or mixture, 1 teaspoon salt, 1 teaspoon soda in 1 cup sour milk. Bake one hour in slow oven.

Miss Henrietta Visscher.

BEATEN BISCUIT

Six pounds of flour, 1 pound of lard, 6 ounces of salt; use 1 part water to 1 part milk, in quantity to make a stiff dough. This makes over a hundred biscuits. You can, of course, use these proportions for as small a quantity as you desire. Work the flour, lard and water together with the hands before putting in milk and water. Make a stiff dough, adding the milk and water. Roll through the beaten biscuit machine or pound with a heavy rolling pin until the fingers make prints in the dough or until you can hear the dough pop. As you roll through the rollers, double the dough each time. Ffty times put through the rollers makes good biscuits, but one hundred times, better ones. Roll out ½ inch thick and cut with cutter. Prick each biscuit twice with a fork. Bake in a hot oven about 30 minutes. When done the top should be a light brown and the bottom, top and edges all hard.

Mrs. Geo. E. Waldo.

CORN GEMS

One-fourth cup butter and ¼ cup sugar creamed together, 1 egg, ½ cup corn meal. Beat all this together well, then add 1 teaspoon salt, 1 cup milk, 1½ cups flour, 1½ teaspoons baking powder. Bake about 20 minutes. **Miss H. B. Wood.**

PARKER HOUSE CORN CAKE

In 1 bowl put 1 cup flour, 1 cup yellow Indian meal, ½ teaspoon salt and 3 teaspoons baking powder; in another bowl stir well together 1 egg, ½ cup sugar, 1 cup warm milk and 1 teaspoon butter (melted). Pour into the first bowl, beat thoroughly and bake 25 minutes in an oven not too hot.

Mrs. B. Marshall Wotkyns.

SAINT AUGUSTINE CORN DODGERS

One quart of corn meal, a teaspoon of lard (better without), 2 eggs, a teaspoon of salt. Scald the meal, cool with a little milk, add the eggs well beaten. Beat all hard for 10 minutes. Make the batter thin enough to drop off the spoon in boiling lard. Salt and sugar to taste. Serve hot. Very good with maple syrup.

Mrs. J. S. Torrance.

SOUTHERN SPOON BREAD

One cup of corn meal, 2 cups of boiling water, 1 tablespoon of shortening, 1 tablespoon of sugar, 1 teaspoon of salt, 2 eggs, separated and beaten. Scald the meal with water, add sugar, salt and shortening. Let cool, then add yolk and white of eggs. Bake in a moderate oven thirty or forty minutes.

Mrs. Chas. D. Lockwood.

NUT BREAD

Two cups of sour milk, 2 cups of graham flour, ½ cup of white flour, 1 scant cup of sugar, ¾ cup of chopped walnuts, 1 teaspoon of baking powder, 1 teaspoon of soda, 1 teaspoon of salt. Bake 1 hour in a slow oven. **Mrs. A. D. S. McCoy.**

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BREAKFAST COFFEE CAKE

One cup milk, 1 heaping teaspoon butter, ½ cup sugar, 1 egg; 2 teaspoon baking powder, flour enough for a thick batter (like cake). Pour into flat tin, sprinkle top thickly with sugar and cinnamon. Dab with bits of butter.

Mrs. Henry B. Stehman.

COFFEE CAKE

One cup sugar, butter size of an egg (melted), yolks 3 eggs, 1 cup milk, 2½ cups flour, 3 teaspoons baking powder, whites of the eggs beaten stiff and added last.

Frosting: Small piece butter, ½ cup sugar, cinnamon and chopped nuts. Melt this and put on top before baking.

Mrs. H. T. Fuller.

GUM GLUTEN BREAD

One-half pint milk and ½ pint water, heated; ½ teaspoon salt and 1 teaspoon butter. Let stand until lukewarm. Add 1 well-beaten egg and ¼ cake of yeast dissolved in water and enough Gum Gluten Flour to make a soft batter. Cover and let rise, then add enough Gum Gluten flour to make soft dough and knead well. Form into loaves, let rise again and bake 1 hour.

Mrs. Clarence U. Bunnell.

GUM GLUTEN MUFFINS

Soak 1 cup Gum Gluten Breakfast food over night in 1 cup milk. In the morning add 1 cup milk, 1 egg, a little salt and 1 teaspoon melted butter, 1 heaping teaspoon baking powder, enough Gum Gluten Ground to make a thin batter, and bake in a quick oven.

Be sure and use Hoyt's Gum Gluten Flour and satisfy yourself that it is fresh. Otherwise your bread will be a failure.

Mrs. Clarence U. Bunnell.

CUSTARD CORN BREAD

Two cups of fine white corn meal, 3½ cups of milk, 3 eggs, 1 tablespoon of sugar, 1 tablespoon of butter, 2½ teaspoons of baking powder, ½ teaspoon of salt. Scald the milk and pour on the cornmeal. Let it cool, then add salt, sugar, baking powder and yolks of eggs and beat quickly and thoroughly together. Fold in the stiffly beaten whites of eggs. Bake in a flat pan in a hot oven for about 30 minutes.

Mrs. Richard H. Alexander.

SALLY LUNN

Sift together 1 quart flour, 1 teaspoon salt, 2 teaspoons baking powder, rub in 2-3 cup butter (cold), add four beaten eggs, ½ pint milk; mix into a firm batter like cup cakes, pour into 2 round cake tins, and bake 25 minutes. Eat hot with butter.

Mrs. Paul S. Honberger.

BRAN CRACKERS

Blend 1½ cups of bran and 1½ cups sifted flour, 1 teaspoon cream of tartar, ½ teaspoon soda, ½ teaspoon salt, 4 teaspoons butter. Make into a stiff dough with cold milk. Roll out thin; cut with biscuit cutter and bake thoroughly.

Mrs. Elias Allen Ford.

NUT BREAD

Two eggs, 2-3 cup of sugar, 1 cup of milk, 1 cup of walnuts (chopped), 1 teaspoon salt, 3 cups of flour, 3 teaspoons baking powder; raise 30 minutes and bake. **Mrs. John Willis Baer.**

HEALTH GEMS

Two cups health bran, 1 cup white flour, ½ cup Orla molasses, 1 teaspoon salt, 1 cup sour milk, 1 teaspoon baking soda, 2 eggs, a few raisins. Bake in gem pans about 20 minutes.

Mrs. E. L. Miller.

SWEET POTATO PONE

Six medium sized sweet potatoes grated, 1 quart milk, 3 eggs well beaten, 1 tablespoon of butter, ½ tablespoon of cinnamon, ½ teaspon of nutmeg, ½ teaspoon of allspice, ½ teaspoon of ginger, ½ cup of molasses, ½ cup of sugar, bake 1 hour. Turn out and serve either hot or cold. **Mrs. J. B. Bryant.**

GRAHAM BISCUITS

One and one-half cups graham flour, ½ cup white flour, 2 teaspoons lard or any other shortening, one-half teaspoon salt, one small spoon baking powder, one-third small teaspoon soda. Work shortening into flour then add enough buttermilk or sour milk to make a good soft biscuit dough. Knead it out well and cut.

Mrs. E. J.Pyle.

GRAHAM BREAD WITH WALNUTS

Two cups graham flour, 1½ cups white flour, 1½ cups yellow corn meal, ½ cup brown sugar, 2 cups stiff sour milk, ½ cup New Orleans molasses, 1 cup walnuts, 2 teaspoons soda dissolved in hot water. Mix dry ingredients first and add molasses, soda milk and nuts last. **Mrs. Edward F. Robbins.**

CHEESE ROLL BISCUIT

Make a rich baking powder biscuit crust. Roll it out ¼ of an inch thick, covered with grated cheese and roll it as a jelly roll and cut up in ¼ inch slices and bake in a quick oven.

Mrs. Paul S. Honberger.

GRAHAM MUFFINS

One and 1-3 cups graham flour, ½ cup wheat flour, 1 egg, 1 tablespoon melted butter, ¼ cup sugar, 1 cup milk, 2 teaspoons baking powder, salt; sift flour, baking powder, salt, sugar together, then add beaten egg and milk, then melted butter. Bake in moderately quick oven in muffin pans. **Mrs. Clara H. Chase.**

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COFFEE CAKE

One pint flour, ½ cup sugar, 1 pound butter, 1 pound lard, 1 egg, ¾ cup milk, 1½ teaspoons baking powder. Cinnamon or vanilla for flavoring. Cinnamon and sugar on top. Bake slowly.

Mrs. Carl Hellstrom.

GRAHAM MUFFINS

One pint sweet milk, butter size of an egg, 2 tablespoons sugar, 3 teaspoons baking powder, graham flour to thicken. Bake in moderate oven in iron muffin pan if possible.

Mrs. F. G. Cruickshank.

NUT BREAD

Two cups graham flour, 1½ cups white flour, ½ cup corn meal (yellow, ½ cup sugar, 2 cups sour milk, ½ cup molasses, 2 even teaspoons soda, salt, 1 cup broken walnuts; bake slowly 1 hour.

Mrs. J. O. Hoyt.

Doughnuts - Waffles - Pancakes

FRENCH TOAST

Two eggs beaten with a little salt. Heat a little butter in frying pan. Dip bread in beaten eggs and fry.

Miss Barber.

CHICKEN DUMPLINGS

One and one-half pint of flour sifted with 3 rounding teaspoons of baking powder, and one teaspoon of salt. 1½ cup milk to which has been added one well beaten egg. Roll in small balls, and drop in gravy. Cook for 12 minutes. Do not remove cover until cooked. Thicken gravy after removing dumplings.

Mrs. Annie Abbott.

WAFFLES

Beat well the yolks of 3 eggs. Add 1 pint of milk and 1 pint of flour, which has been sifted four times, with 3 teaspoonsful of baking powder and ½ teaspoonful of salt. Add 2 tablespoons of melted butter. Beat all with a Dover egg beater, then fold in the stiffly beaten whites of 3 eggs. These are very good made with whole wheat flour. **Mrs. Paul S. Honberger.**

POUND CAKE WAFFLES

One pound butter, 1 pound sugar, 1 pound flour, 10 eggs, a little ground mace or nutmeg, or some vanilla. Cream the sugar and butter. Add well beaten eggs, add well sifted flour. Bake in waffle irons. These will keep for some time.

Mrs. Clara B. Hazen.

WAFFLES

Two cups flour, 2 teaspons baking powder, 1 tablepoon butter, 1 tablespoon lard, 4 eggs, 1 pint sour cream.

Mrs. Harry Allen.

GERMAN POTATOES PANCAKES

Peel and grate four good sized potatoes. Add two eggs (unbeaten), about one-third cup of milk and 2 or 3 tablespoons of flour, ½ teaspoon of salt. Fry same as you would corn fritters.

Mrs. H. R. Hertel.

CREAM FRITTERS

Warm one pint of milk with a large stick of cinnamon in a double boiler. Mix together ½ cup sugar, 2 tablespoon corn starch, and 1 large tablespoon of flour, a pinch of salt, add the beaten yolks of 4 eggs and a quarter of a cup of cream. Mix well, strain and cook in double boiler until very thick, stirring all the time. Flavor with vanilla. Pour into a buttered pan and when cold cut in squares, roll in bread crumbs, then in egg, and again in bread crumbs, and fry in hot lard. Serve hot.

Mrs. R. C. Holbert.

RICE GRIDDLE CAKES

One cup cold cooked rice, ¾ cup milk, ½ cup flour, ½ teaspoon salt, 1 level teaspoon baking powder, 2 eggs, whites and yolks beaten separately, and the whites folded in last.

Mrs. L. C. Bostwick.

RAISED DOUGHNUTS

Boil and mash 2 medium sized potatoes, strain them into a pint of boiling milk. Add ¾ cup of sugar and a little salt, let stand till luke warm, then add 2 well beaten eggs, ½ yeast cake and flour to make into dough (not stiff), let rise over night. In the morning add ½ cup butter and flour to mold, let rise again about four hours in warm place. Roll out ½ inch thick, let rise awhile on cake board and fry.

Mrs. W. K. Hurff.

DOUGHNUTS

One cup sour milk, 1 cup sugar, 2 eggs, 1 level teaspoon of soda, 2 teaspoons of hot lard, flour to thicken enough to roll and cut, one teaspoon of vanilla. Fry in deep hot fat. You can flavor with cinnamon if you like.

Mrs. Annie Abbott.

RAISED DOUGHNUTS

One pint sweet milk, 1 yeast cake, 3 cups sugar, 1 cup lard, 3 eggs, pinch of salt and nutmeg. Put quantity of fl our you think it iwll require in a pan, make a hole in center (as for bread). Beat eggs and sugar, add all the other ingredients and make a sponge. Do this at noon. It should be light by night, then knead and let rise again. When light, (by bedtime) roll and cut out, place them in a warm place and in the morning fry in deep fat and roll in powdered sugar.

Mrs. Mary Torrance.

JANE'S DOUGHNUTS

Easy to make and take up very little lard in cooking. 1 cup sugar, heaping, 2 eggs, 1 cup hot mashed potatoes, 1 tablespoon butter, mixed in potatoes, 1 cup sour milk, 1 teaspoon soda, 2 teaspoons baking powder. Four to make soft, but firm enough to roll nicely. Fry in deep lard.

Miss Mabel Gould.

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CREAM DOUGHNUTS

One sup sweet cream, 1 cup sugar, beat well together and leave in bowl over night. Then 2 eggs well beaten, 1 pinch salt, 1 quart flour, 2 teaspoons baking powder sifted together, flavor with nutmeg and vanilla. **Mrs. E. R. Hull.**

Cakes

"I'm quite ashamed—'tis mighty rude
To eat so much, but all's so good."

ANGEL FOOD CAKE

One cup of flour, measured before sifting, and ½ teaspoon cream of tartar sifted 4 times. 1½ cups sugar (sifted 1), stiffly beaten whites of 11 eggs. Beat the sugar lightly into the eggs, add 1 teaspoon vanilla, and fold in the flour. Bake in a pan with funnel from 45 to 60 minutes. **Mrs. L. A. Stone,** Ontario.

CAKE TO GO WITH MAPLE MOUSSE

One half cup of sugar, ½ cup butter, ¾ cup milk, 2 cups flour, 1½ teaspoons baking powder, 4 well beaten egg whites. Cream sugar and butter, add milk. Then alternately small quantities of the egg whites and flour into which has been sifted the baking powder. Bake 40 or 50 minutes in a flat pan. If desired 1 cup of nut meats may be added.

Mrs. R. R. McCrea, Vancouver, B. C.

POUND CAKE BY MEASURE

One cup of eggs, 2 cups of flour, 1 cup of butter, 1½ cups of sugar and flavoring to taste. Beat flour and butter very thoroughly together, then add sugar and beat well again, mix all together and beat well. **Mrs. Philip Auten.**

CREAM SPONGE CAKE.

One cup pulverized sugar, 5 eggs, 1 cup flour, 1½ teaspoons baking powder, 1 teaspoon vinegar. Mix sugar and yolks together, beat whites light and add first a little flour then a little whites until all is used. Bake in two layers with custard filling.

Custard: One cup milk, 1 egg, 1½ tablespoons sugar, 1 tablespoon cornstarch, 1 teaspoon vanilla, lump of butter.

Mrs. W. K. Hurff.

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"STONE-CHURCH CAKE"

Three eggs, 1 cup sugar, 1cup butter, 2 tablespoons of milk, ¼ teaspoon of soda, ½ teaspoon of cream of tartar, 1½ cups of flour. **Mrs. Frederick Gleason.**

ENGLISH LOAF CAKE
(Afternoon Tea Cake)

One lb. self raising flour, or 1 lb. flour and 2 scant teaspoons baking powder, ¼ lb. ground rice, ½ lb. butter, ½ lb. sugar, 1 pound of currants, ½ pound sultana raisins, ½ pound of mixed peel, 3 well beaten eggs, ½ pint milk (scant). Cream the butter and sugar, stir in the eggs, then add the dry ingredients, flavor last of all. Bake in gentle heat. Allspice may be added if desired. By omitting the fruit and adding caraway seed, English seed cake will be the result. **Mrs. Wm. R. Henderson.**

CITRON POUND CAKE

One-half lb butter, 1 cup granulated sugar, 5 eggs (separate and put in whites last), 2 cups flour, ¼ cup brandy, nutmeg or mace, currants and small pieces of citron, nuts on top. Bake slowly 1 hour in round cake pan. Be sure to use measuring cup. This cake is very nice for tea. **Mrs. Robert Pitcairn, Jr.**

LEBKUCHEN

Four eggs, 2 cups brown sugar, ¼ teaspoon cloves, 1 cup chopped almonds, 1 cup chopped citron, 4 tablespoons ground chocolate, 2 tablespoons of molasses, 2 cups of flour, 2 teaspoons baking powder. Spread thin in square tins and bake.

Frosting: One cup sugar, 2 tablespoons ground chocolate, ¼ teaspon vanilla, with little water. Boil until it thickens. Pour frosting over cake and cut into squares when cool.

Mrs. C. Mason Kinne.

SILVER CAKE

Cream two-thirds cup of butter and 2 cups of sugar. Beat very stiff the whites of 6 eggs. Four cups sifted flour, sift again three times with two teaspoons of baking powder. Beat a little flour into butter mixture, add a teaspoon of lemon juice, and ½ teaspoon of almond extract. Beat in a little milk and alternate with rest of flour, using one cup milk. Beat very light and fold in whites of eggs. Oven must not be too hot. **Mrs. G. W. Gilbert.**

CUP CAKE

One cup butter, 1 cup milk, 2 cups sugar, 3 cups flour, 4 eggs, 1 level teaspoon soda, 2 level teaspoons cream of tartar. Cream butter and sugar together, add well beaten eggs, and milk, then sift soda and cream of tartar, add flour sifted.

Mrs. Clara Hood Randall.

BISQUIT-TORTE

Beat yolks of eight eggs very light with one cup of sugar. Add four tablespoons of potato flour (sifted), juice of 1 lemon and the whites of 8 eggs beaten to a froth. Bake in cake pan with funnel in center. This cake is very light and not dry.

Mrs. J. H. Johnson.

SUNSHINE CAKE

Whites of 11 eggs, 1½ cups of sugar, 1 cup of flour, 1 level teaspoon cream of tartar, add the yolks of 7 eggs beaten light the last thing before putting in oven and add 2 teaspoons vanilla. Very slow oven.

Frosting: Whites of 2 eggs, same amount of water, powdered sugar, stirred together until smooth. Flavor to taste.

Mrs. F. G. Cruickshank.

SPONGE CAKE

Beat the yolks of three eggs; add one cup of fine granulated sugar, one teaspoonful of lemon juice and one tablespoon of cold water, or a lump of ice melted in the lemon juice to make 2 tablespoons of liquid. Add the whites, beaten stiff, and one cup pastry flour. Bake in a shallow pan about twenty-five minues.

Miss Josephine S. Mahony.

POTATO SPONGE CAKE

Separate four eggs and beat separately. To the yolks add one half cup sugar, to the whites beaten stiff ½ cup sugar. Mix together and add ½ cup potato flour and 1 teaspoon baking powder, lemon flavoring. Bake in square pan, when cool cut in half, use filling between, on top and sides of cake.

Filling: Two inches off a pound of butter, one cup powdered sugar, ½ cup chocolate melted with two tablespoons hot water. Add beaten yolk of 1 egg. Beat in stiffly beaten whites.

Mrs. Emile Bauer.

MARY JANE'S SPONGE CAKE

Five eggs, ½ pound of sugar, ¼ pound of pastry flour, 1 lemon. Beat yolks, sugar, grated rind of lemon together, then the lemon juice. Beat whites separately and put in before the flour, which comes last. Bake slowly ¾ of an hour.

Mrs. Walter Raymond.

CHILDREN'S SPONGE CAKES

One and one-half cups flour, 2 teaspoons of baking powder, 1 cup sugar, two eggs broken into a measuring cup and the cup filled with cream. Stir all together in a mixing bowl. Beat hard for five minutes and bake 10 or 12 minutes in muffin pans.

Mrs. Annie Abbott.

MARSHMALLOW CAKE

One cup of sugar, ¼ cup of butter, ½ cup of milk, 1½ cups of flour, 2 teaspoons baking powder, whites of 3 eggs, flavor with vanilla. Bake in layers. Make a boiled frosting with 2 cups of sugar, 1 cup of water. Boil till it threads, take from fire and stir in whites of 2 eggs. Heat part of ½ pound of marshmallows by putting in oven for a minute and stir into frosting while hot. Decorate top of cake with rest of the marshmallows.

Mrs. J. A. Cole.

POTATO CAKE

One-half cup butter, 1 cup sugar, ¼ cup milk, 2 eggs, ½ cup mashed potatoes, 1 cup flour, ½ cup ground chocolate, 2 teaspoons baking powder, ½ cup nuts, ½ cup raisins, 1 teaspoon vanilla.

Mrs. J. O. Hoyt.

DEVILS FOOD

Two cups brown sugar, 1 cup of rich sour cream mixed with one level teaspoon of soda, 2 eggs well beaten, 2 cups flour (measured before sifting), ½ cup of powdered chocolate or cocoa dissolved in ½ cup boiling water, pinch of salt, 1 teaspoon vanilla. Bake in layers. For frosting, 4 squares of Bakers chocolate, one cup sugar, 4 teaspoons butter, ½ cup milk, 1 teaspoon vanilla. Melt chocolate, add other ingredients and cook until when dropped in water a soft ball is formed. Add two cups broken walnut meats.

Mrs. L. A. Stone, Ontario.

CHOCOLATE CAKE

One good cup butter, 1 scant cup milk, 2 cups sugar, 3¾ cups flour, measure flour after sifting, 3½ heaping teaspoons of baking powder, 5 eggs leaving out whites of two for frosting. Eggs whipped separately. This quantity will make three layers. Bake in long pans.

Mrs. Fred Elmer Wilcox.

CHOCOLATE PASTE FOR CAKE

Three tablespons grated baker's chocolate, 1 tablespoon corn starch, 1 large egg, two-thirds cup sugar, two-thirds pint of milk, all spoons must be heaping. Heat the milk, then add cornstarch and egg and stir until thick, then add chocolate. Flavor with vanilla and spread thickly between the layers.

Mrs. Fred Elmer Wilcox.

FROSTING FOR CAKE

Whites of two eggs whipped to a stiff froth, 1½ coffee cups sugar boiled until dropped in cold water it will form a soft ball. Pour sugar over whites of egg slowly stirring all the time. Be careful and not stir too much. Add six tablespoons baker's chocolate. Two teaspoons vanilla.

Mrs. Fred Elmer Wilcox.

BOILED SPONGE CAKE

Four eggs beaten separately, then put together. While beating eggs put on 1 cup of sugar with ¼ cup of water and boil until it hairs, then stir into beaten eggs slowly, beating rapidly. Beat until cold, then add a cup of flour and a little of juice and rind of lemon.

Mrs. Philip Auten.

VELVET SPONGE CAKE WITH MOCHA ICING

Two cups sugar, 6 eggs leaving out whites of three, 1 cup boiling water, 2½ cups flour, 1 tablespoon baking powder. Put baking powder in flour. Beat yolks and three whites fifteen minutes with egg beater, add sugar and beat until light, add boiling water, then three whites beaten well. Add flour and flavoring. Ice with Mocha icing.

Mocha Icing: Blanch almonds and brown rich brown, roll with rolling pin on paper. Make hard sauce, cream butter, add pulverized sugar until creamy. Cut cake in small squares, spread this mixture on the squares of cake and roll them in the crushed nuts.

Mrs. Howard J. Fish.

MOCHA CAKE

Two eggs beaten very light, 1 cup sugar, 1 large cup flour, 1 heaping teaspoon baking powder, 1 pinch salt, flavor with vanilla. Put on the stove half cup milk, teaspoonful butter and let come to boil, then pour over the other ingredients and beat very light. Bake in 2 tins.

Filling: 1 cup powdered sugar creamed with ¼ cup butter, 2 tablespoons strong coffee, 2 tablespoons dry cocoa. Flavor with vanilla and spread between and on top of cakes.

Mrs. J. E. Ferry.

GILT-EDGE CAKE

One cup of sugar, 1 cup of milk, 2 cups of flour, yolks of two beaten eggs, 1 tablespoon of butter, 1 teaspoon of vanilla, 2 teaspoons baking powder. Bake in two layers.

Filling: One cup sugar, enough water to dissolve sugar, boil till it threads. Have two whites of eggs beaten stiff, pour in the boiling syrup, beat till stiff, add half a cup of chopped seeded raisins, and a half cup of chopped citron, spread between and on top of cake.

Mrs. Wm. L. Zuill.

DATE CAKE

One teaspoon soda dissolved in 1 cup hot water, poured over 1 cup chopped dates, 1 cup sugar, yolk of 1 egg, 1 teaspoon melted butter, 1 teaspoon vanilla, pinch salt, 1¼ cups flour, 1 cup nuts chopped rather course. Bake in a slow oven.

Miss H. B. Wood.

LADY BALTIMORE CAKE

For the cake take 1 cup butter, 2 cups sugar, 3½ cups sifted flour, 2 level teaspoons baking powder, 1 cup milk, 1 teaspoon flavoring, whites of 6 eggs. For the frosting take 3 cups sugar, 1 cup boiling water, whites of 3 eggs, 1 cup chopped raisins, 1 cup chopped nut meats, 5 figs cut into bits. Mix the cake in the usual manner; the ingredients are enumerated in order. For the frosting cook the sugar and water until when tested the syrup will spin a thread 2 inches long; pour in a fine stream into the whites of the eggs beaten dry. Add the fruit and use when cold as filling-frosting.

Mrs. Wm. C. Fletcher.

BUCKEYE CAKE

Two cups of sugar, 1 cup butter, 1 cup milk, 4 cups flour, 6 eggs, 3 teaspoons of baking powder, rind of 1 lemon. Good either for layer or for large cake.

Mrs. L. S. Roberts.

CARMEL CAKE

To make three large layers of caramel cake allow 1 cup butter, 2 cups of sugar, 1 cup of mlk, 3 cups of flour, 5 eggs (whites) 2 teaspoons of baking powder. Place the ingredients together as for plain layer cake, adding the whites of the eggs last. Bake in three well buttered tins and when done spread between the layers caramel fiilling made thus:

Filling: One and one-half cups of brown sugar, 1 cup of milk, 1 tablespoon (scant) of butter, ½ tablespoon of vanilla. Place the milk, sugar and butter on the fire in a sauce pan set in another containing boiling water and cook until thick. Take from the fire and beat it hard until stiff. Then add the vanilla.

Mrs. Mary M. Houston.

ORANGE LAYER CAKE

One and one-half cups sugar, ½ cup butter, cream thoroughly together, add two-thirds cups milk, 1 teaspon vanilla, 2 cups flour with 2 teaspoons baking powder sifted with it. Lastly stir in well beaten whites of four eggs. Bake in layers.

Feather sauce for filling: One cup water, juice of an orange and grated rind of half of it, juice of half a small lemon, scant cup of sugar. Boil and thicken to a smooth paste with flour mixed with cold water. Add good pinch of salt. When thick set aside to cool. Cream one-half cup butter and 1 cup of sugar well and add the above paste gradually until very light and feathery. Spread between layers of cake, sprinkling shredded cocoanut on each layer. Cover top as well. Better the second day.

Mrs. Flora Warner.

CARAMEL CAKE

Whites of 6 eggs, 2 cups sugar, ½ cup butter, ¾ cup milk, 3 cups flour, 1 teaspoon cream of tartar, ½ teaspoon of soda, flavor with lemon.

Mrs. Geo. W. Witherell.

CHOCOLATE LOAF CAKE

One full cup of butter, 2 cups of sugar, 3½ teaspoons of baking powder, 1 teaspoon of vanilla, 2¼ squares of baker's chocolate, 4 eggs, beat the whites stiff and lap in the last thing. Bake one hour in moderate oven.

Chocolate Icing: One cup sugar, 1 teaspoon vanilla, ½ cup water, whites 2 eggs, 1½ squares melted chocolate. Beat until cold.

Mrs. Wallace Jones, Los Angeles.

INEXPENSIVE LAYER CAKE

One-third cup butter, 1 cup sugar, the yolks of 2 eggs and the whites of one, two-thirds cup milk, 1½ cups flour, 2 teaspoons baking powder, 1 cup chopped nuts. Bake in 2 layers or a flat cake.

Mrs. L. M. Abbott, Ontario, Cal.

WALNUT CAKE

Beat to a cream 1 cup butter, 2 cups sugar. Dissolve one cup corn starch in one cup of milk, and add to butter and sugar, then add two cups of flour with two teaspoons of baking powder and the whites of four eggs beaten stiff. At the last add 2 cups of chopped walnut meats. Flavor with vanilla. Bake one hour in pan with a chimney.

Mrs. Annie Abbott.

BROWN SUGAR CAKE

One-half cup butter, 2 cups brown sugar, 1 cup sour milk, two eggs, beaten separately. One teaspoon cinnamon and cloves each. Two cups flour, one level teaspoon of soda, 1 cup raisins and 1 cup walnuts, cut up.

Frosting:. Three cups brown sugar, one cup hot water. Boil until it makes a soft ball. Pour over two well beaten whites of eggs.

Mrs. Fannie Stein.

Mrs. Gertrude H. Macy.

JERSEY CAKE

One and one-half granulated sugar, ½ cup butter, 1 cup milk, yolks of 3 eggs, 2 cups flour, beat 5 minutes, then fold in the stiffly beaten whites of eggs to which has been added 2 teaspoons baking powder. Flavoring.

Mrs. W. K. Hurff.

PLAIN CAKE

Two eggs, 1 cup sugar, 1 cup flour, ½ teaspoon of salt, 1½ teaspoon baking powder, ½ cup hot milk. 1 tablespoon of butter melted in milk. Beat eggs together very light, beat in sugar until light yellow. Sift flour, salt and baking powder together and stir into mixture alternating with the milk and butter, adding desired flavoring.

Miss Mira B. Culin.

CARAMEL CAKE

Beat ½ cup butter to a cream, add 1½ cups sugar gradually, 2 yolks of eggs, 1 cup water. Then add 2 cups flour and beat continuously for 5 minutes. Then add 3 teaspoons of caramel, 1 teaspoon vanilla and another ½ cup flour, beat again thoroughly. Then stir in carefully 2 teaspoons baking powder, and whites of the eggs well beaten. Bake in moderate oven.

Filling: 1 cup sugar and ½ cup water. Place over fire and stir until the sugar is dissolved and then boil without stirring until the syrup will spin a thread from a fork. Stir the well beaten whites of 2 eggs in boiling syrup and beat until cool. Add 1 teaspoon vanilla and 2 teaspoons caramel syrup.

Syrup: Put ½ cup of sugar in an iron or granite pan. Stir it continually over fire until the sugar first softens, then melts and finally becomes liquid and throws off an intense smoke, it really must burn. Have ready ½ cup of boiling water, remove the pan a moment from the fire, throw in water and stir rapidly and allow it to boil to a syrup. Bottle it. This is sufficient for 3 cakes.

Miss Ada Breckenridge.

DATE CAKE

Beat together until very light the yolks of eight eggs, 2 cups of sugar, 1 teaspoon of cinnamon, ½ teaspoon of cloves and allspice, ½ pound of dates cut in very small pieces, 1¼ cups of grated rye bread, 1 teaspoon of baking powder, pinch of salt, a few drops of lemon juice. The whites af the eggs beaten very stiff. Bake in layers in a slow oven. Fill with whipped cream.

Mrs. J. Foster Rhodes.

SCOTCH CAKE

One-half lb. flour, ¼ lb. sugar, 1 lb. raisins, ½ lb. chopped nuts, pecan or English walnuts, ¼ lb. butter, ½ cup whiskey, 3 eggs. Sift 1 teaspoon baking powder in flour and flavor with nutmeg. Bake slowly. ((Keeps well).

MRS. HUGUS' WHITE CAKE

Three quarters cup of butter creamed, 2½ cups of sugar, 3½ cups of flour, ten eggs (whites), ¾ cup of milk, 1½ heaping teaspoons baking powder, flavoring, one teaspoon.

Miss Louise B. Hugus.

MRS. VISSCHER'S FRUIT CAKE

One dozen eggs, 1 lb. butter, 1 lb. flour, 1 lb. brown sugar, 2 lbs. currants, 3 lbs. raisins, 1 lb. citron, ½ lb. dates, ½ lb. figs, ½ lb. blanched almonds, 1 tablespoon mace, 1 tablespoon cinnamon, 1 tablespoon cloves, ½ tablespoon nutmeg, 1 coffee cup molasses, 1 glass Sherry, 1 glass brandy, 1 lemon, rind and juice. Bake very slowly for four hours or till done. Do not turn out of the pan it has been baked in until the next day.

Mrs. Emil Kayser.

RAISIN CAKE

One cup sour milk, 3 eggs, 1½ cups brown sugar, 1 cup butter, 1½ teaspoons baking soda, 1 teaspoon baking powder, 2 cups stoned raisins, ½ grated nutmeg, ½ teaspoon each of cinnamon, cloves and allspice. Make not too stiff a batter.

Mrs. David A. Conrad, Santa Barbara, Cal.

FRUIT CAKE

One cup butter, 2 cups sugar, 3 cups flour, 1 cup sour milk, 4 eggs, 1 teaspoon baking powder, 1 heaping teaspoon soda stirred in sour milk, 1 large cup seeded raisins, 1 cup currants, some sliced citron, 1 teaspoon cloves, ½ teaspoon nutmeg, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 teaspoon allspice. **Miss Barber.**

FRUIT CAKE

One-half cup butter, 1 cup sugar, 1 cup apple sauce, ½ cup raisins, 1 cup currants, 1 cup nuts, 1 cup citron, 2 heaping cups flour, 1 teaspoon soda, 1 teaspoon of all spices except cloves.

Mrs. Helen M. Belford.

APPLE FRUIT CAKE

Soak 3 cups dried apples in as little water as possible over night; in the morning chop fine and cook in 2 cups molasses till clear. Cream 1 cup butter with 1 cup light brown sugar, add 4 eggs well beaten, 1 cup sour milk with 1 teaspoon soda dissolved in it, 4 cups sifted flour with 2½ teaspoons baking soda, add apples, 1 cup raisins well floured, 1 cup currants, 1 teaspoon cloves, 1 teaspoon nutmeg, 2 teaspoons cinnamon. Add more raisins and citron if wanted and small glass cider. Bake slowly.

Mrs. Chas. A. Gardner.

CHOCOLATE CAKE

One and one-half cups granulated sugar, two-thirds cup of butter, one cup sweet milk, three eggs, (one white reserved for frosting), one-quarter of cake of Baker's (unsweetened) chocolate, one cup sugar, two teaspoons vanilla, two cups (very full) flour, one scant teaspoon of soda, (dissolved in little water). Boil milk, chocolate and one cup of sugar together til thickened. Add vanilla, then mix in order given adding the chocolate mixture hot. Bake in two jelly tins and ice with boiled icing with salt spoon of cream of tartar, then put one quarter cake of chocolate, (melted) over the whole cake.

Filling for Cake: Half pound dates and half or whole cup of nut meats. Take seeds from dates and chop nut meats. Add one-half cup granulated sugar and a little water and boil till well done, replenishing water if necessary. **Dr. Nixon.**

SCOTCH SHORT BREAD

One pound of flour, ½ pound of butter, ¼ pound of sugar, yolk of one egg. Mix yolk with butter, spread ingredients on bread board and mold flour and sugar into mixture gradually, kneading with whole weight about twenty minutes. Roll out ¼ of an inch, cut in small squares, decorate with narrow strips of orange peel or citron. Bake in moderate oven for twenty minutes or half an hour. Serve as rich cake. **Mrs. G. A. Gibbs.**

ICE CREAM CAKE

One cup butter, three cups sugar, four cups flour, three teaspoons baking powder, and one of milk, and the whites of a dozen eggs. Cream the butter, then add the sugar gradually, then the milk and flour and then the eggs beaten until stiff and dry.

Mrs. Rudolph Schiffman.

MARBLE CAKE

White part: Two cups sugar, 1 cup butter, ½ cup milk, 3 teacups flour, 2 teaspoons baking powder, 7 whites eggs, 1 teaspoon vanilla. Dark part: One cup brown sugar, ½ cup butter, ½ cup molasses, ½ cup milk, 2½ cups flour, 2 teaspoons baking powder, 1 teaspoon each of cloves, cinnamon, mace and nutmeg, ½ teaspoon vanilla, 7 yolks eggs. **Mrs. Emil Kayser.**

SPICE AND NUT CAKES

One cup very sour milk, 3 eggs, 2 cups brown sugar, 1 cup butter, 3 cups flour, 2 teaspoons cinnamon, 2 teaspoons cloves (ground), ½ teaspoon nutmeg, 1 teacup raisins, 1 teaspoon soda, 1 cup of nuts (chopped rather coarse). Bake in gem pans.

Mrs. T. B. Wright.

GINGER PUFFS

One cup molasses, or ½ cup molasses and ½ cup sugar, 1 teaspoon soda dissolved in a little water and add to molasses, ½ good cup shortening, lard or butter, 1 teaspoon ginger. Add flour to make a thin batter and bake in muffin tins.

Mrs. Wm. H. Nelson.

AUNT FANNY'S TEA CAKES

Beat thre eggs to a foam, add one cup of sugar, 5 tablespoons of melted butter, 10 tablespoons of milk, two teaspoons of baking powder and 3 cups of flour. Flavor with lemon extract. Bake in patty pans. **Mrs. Lena Getchine.**

GINGER GEMS

One-half cups sugar, ¼ cups butter, ½ cups molasses, 1¼ cups flour, ½ cups hot water, ¼ teaspoon each of cinnamon, cloves and vinegar, 1 teaspoon of soda, 1 egg beaten lightly added last. Bake in gem pans. **Mrs. F. C. Morgan.**

TEA CAKES

One-half cup butter, 1 cup sugar, ½ cup milk, 2 cups flour, 2 eggs, 1 heaping teaspoon baking powder, 1 teaspoon nutmeg, (1 cup of fruit if liked). Put together in usual way and bake in gem or muffin pans.

JUMBLES

One-half cup butter, one-third cup sugar, 1 egg well beaten, ¾ cup flour, ½ teaspoon vanilla and lemon mixed citron or almonds. Cream the butter, add sugar gradually, egg, flour and flavoring extract. Drop in half teaspoon on buttered flat tin. Spread thinly with knife dipped in cold water. Put three thin pieces of citron on each cake, or almonds blanched and cut in strips. Bake in moderate oven. They should be very thin and crisp. As the dough is very thick, room must be given to spread on tips. They will keep some time. **Mrs. Wm. R. Henderson.**

SOUTHERN NUT CAKE

One lb. flour (heavy weight), 1 lb. butter (light weight), 1 lb. sugar, 1 lb. pecans, 1½ lbs raisins, ¼ lb. citron, 2 nutmegs, 10 eggs, 1½ glass whiskey, 1 teaspoon of baking powder. Bake 3 hours.

Mrs. Paul S. Honberger.

BRITZEN CAKE WITH MERINGUE FROSTING

Beat ½ cup butter to a cream, gradually beat in ½ cup sugar. 4 egg yolks beaten light, 3 tablespoons milk, and 1 cup flour well sifted with 1 teaspoon baking powder. Spread mixture in a shallow baking pan. Beat whites of 4 eggs stiff and gradually beat into them ¾ cup powdered sugar, then fold in ½ cup of almonds blanched and chopped. Spread this meringue evenly over cak mixture, dredge top with sugar and bake about 30 minutes.

Mrs. S. N. Frey.

APPLE SAUCE CAKE

Four small or 2 large apples. Cream ½ cup of butter or butter and lard, together. Add 1 cup of sugar gradually, 1 cup of warm apple sauce, 1¾ cups of flour sifted, 1 teaspoon of cinnamon, ½ teaspoon grated nutmeg, ¼ teaspoon cloves, 1 teaspoon soda, ½ teaspoon of salt, 1 cup of dried fruits mixed with 2 or more tablespoons of flour.

Frosting: One cup sugar, 1 teaspoon vanilla, one-third cup boiling water, white of 1 egg. Put sugar and water in sauce pan and stir to prevent sugar from adhering to sauce pan; heat gradually to boiling point, and boil without stirring until syrup will thread when dropped from tip of spoon. Pour syrup gradually on beaten white of egg, beating mixture constantly, and continue beating until of right consistency to spread; then add flavoring and pour over cake, spreading evenly with back of spoon.

Mrs. Samuel S. Hinds.

SCOTCH SHORT BREAD

One pound flour, one-half pound butter, one-fourth pound sugar. Work all together until it forms into a ball. Roll out and cut into small cakes, or leave it in one large cake if preferred. Bake in a moderate oven until brown. Bake about twenty minutes. Spread with chocolate frosting. Cut in strips or squares.

Mrs. Morris Cohn.

SOFT GINGER BREAD

One cup of good baking molasses, 1 cup brown sugar, 1 cup butter, 3 eggs beaten separately, 1 tablespoon of soda dissolved in a little vinegar, 3 cups of flour, 1 tablespoon of ginger, 1 teaspoon of cinnamon, 1 teaspoon of cloves. When all is well beaten add one cup of boiling water, put in pan and bake in slow oven.

Mrs. L. S. Roberts.

BLITZ KUCHEN

One and one half cups sugar, ½ cup butter, ½ cup milk, 4 eggs well beaten, 1½ cups flour, 2 teaspoons baking powder, vanilla. Beat well. Bake in well buttered shallow pans. (Sprinkle sugar and cinnamon on cakes before baking).

Mrs. Elsinore Machris.

HONEY CAKE

One cup honey, 1 cup brown sugar, 4 or 5 eggs, 6 bars chocolate grated, 3 cups flour, 1 tablespoon cinnamon, 3 teaspoons baking powder, ½ teaspoon cloves. Mix honey and sugar first, then eggs, then chocolate and spices, flour and baking powder last. Spread as thin as possible in pan and add halves of walnuts. Cut in squares when baked.

Mrs. Benjamin Dilworth.

CINNAMON BUN

One-half cup butter, 1 cup sugar, ½ cup sweet milk, 2 cups flour, 1½ teaspoons baking powder, 2 eggs, ½ teaspoon cinnamon. Cream the butter and sugar. Add yolks, milk, flour, cinnamon, baking powder and whites beaten stiff. Bake in a shallow pan. When baked, turn out on board and spread with butter. While hot sift over it powdered sugar and cinnamon.

Mrs. B. E. Page.

SCOTCH SHORTBREAD

One lb. flour, ½ lb butter, 4 ounces powdered sugar, yolk of one egg, mix egg and sugar. Mix butter into egg and sugar mixture, rub flour into above until all is a solid mass. You cannot knead it too much. Roll out in about ½ inch thick; bake 35 minutes in a slow oven on a greased paper. When baked rub all over with fine powdered sugar.

Mrs. **Joseph Welsh.**

APPLE SAUCE CAKE

One cup sugar, ½ cup shorting, 2 cups flour, 1 cup walnuts, 1 cup raisins, 1 teaspoon soda (mix with flour), 1 teaspoon cinnamon, ½ teaspoon allspice, 1 cup apple sauce. Bake about 45 minutes.

Miss Schaufele.

CINNAMON CAKE

Two cups of sugar, 1 cup of butter, 1 cup of milk, 3 cups of pastry flour, 3 eggs, 2 teaspoons of baking powder, 1 full teaspoon of cinnamon.

This is very nice served hot for lunch.

Mrs. De Witt C. Le Fevre.

FRUIT CAKE

Two cups sugar light brown, 1 cup butter, 1 cup sour milk, 5 cups flour, 4 eggs, 4 cups seedless raisins, ½ cup citron, 1 teaspoon cinnamon, 1 teaspoon soda, 1 teaspoon nutmeg, a little cloves.

Mrs. Philip Auten.

SPICE CAKE

One cup sugar, one-third cup butter creamed, 4 eggs beaten separately, ½ teaspon each cinnamon, nutmeg, cloves, 1 cup thick sour cream, 1 level teaspoon soda sifted with flour, 2 cups flour, 1 cup chopped walnuts, 1 pint seeded raisins, 1 pint seedless raisins, dredge fruit with flour before adding to batter.

Mrs. J. E. Ferry, Sierra Madre, Cal.

MARSHMALLOW FROSTING

Two cups granulated sugar, 1 cup water, 1 tablespoon vinegar. Boil until it hairs. Add 2 tablespoons marshmallow whip. Beat it in well. Then pour into the stiffly beaten whites of 2 eggs.

Miss Helen Boal.

TIPSY CAKE

Invert a round loaf of angel cake on a plate and saturate with sherry or sherry and madera (a half pint is right for a large cake). Cover to the thickness of an inch with soft creamy frosting and when partially hardened, insert candied cherries, bits of candied pineapple and blanched almonds. **Mrs. John S. Taylor.**

LIGHTNING CAKE

One cup sugar, 1 cup flour, sifting in 1 teaspoon baking powder. Put 1 tablespoon melted butter in a cup and break in 2 eggs, then fill cup with milk and flavor with vanilla. This makes good spice cake, if you add cinnamon, cloves and nutmeg, ½ teaspoon each.

Mrs. Gertrude H. Macy.

MAPLE SUGAR FROSTING

Melt a 10c cake of maple sugar with 4 tablespoons of water. Let it come to a boil. Whip into it the well beaten whites of 3 eggs.

Mrs. R. R. McCrea, Vancouver, B. C.

Cookies

BERLINER KRANZ

The yolks of 4 hard boiled eggs, the yolks of 4 raw eggs, 1 pound of butter, ½ pound of granulated sugar, 2 pounds of flour, (sometimes one needs a little more and sometimes a little less than 2 pounds). First mash fine the yolks of hard boiled eggs, now rub the butter with this, then the sugar. Next the beaten raw yolks; when they are in mixture, stir as little as possoble. Now add sifted flour and work in with hands until well mixed. Handle lightly. Roll out by hand—form into "Krantz" (wreaths) or pretzel. Dip one side of cakes into whites of eggs which have been beaten just a little, then dip in sugar. Bake in medium oven, about 12 minutes, until light brown. **Mrs. Wilhelm Madsen.**

CHOCOLATE MACAROONS

Whites of four eggs beaten stiff. Then six tablespoons of granulated sugar beaten in gradually. Two blocks Baker's chocolate grated, and folded in gently. Then add a small bowl of chopped nuts, and a teaspoon of vanilla. Drp into greased pans from a teaspoon and bake in moderate oven about twenty minutes, taking care that the bottoms are well done. Do not remove from pans until quite cold. **Mrs. Arthur B. Dodworth.**

GINGER COOKIES

1 cup molasses, ½ cup sugar, ½ cup lard, 1 teaspoon ginger, 2 teaspoons cinnamon, 1 teaspoon soda, pinch of salt. Heat molasses to almost boiling and when cool add other ingredients. Roll very thin, stiffen with flour. Bake in a moderate oven.

Mrs. Clinton Churchill Clarke.

WALNUT JUMBLES

Two eggs well beaten, ½ pound sugar, one-third teaspoon salt, 3 tablespoons of flour with one-third teaspoon baking powder, ½ pound broken walnut meats not chopped. Drop in small spoonfulls on buttered pans. Bake until light brown.

Mrs. Helen M. Belford.

CANADA COOKIES

One cup melted butter, 2 cups sugar, 3 eggs, 1 teaspoon soda, 2 tablespoons whiskey, 4½ cups flour. Mix ingredients, roll thin and bake. **Mrs. Theodore Welch.**

BILLY GOATS

Two cups sugar, 1 cups butter, 3 tablespoons sour cream or buttermilk, 4 cups flour, ½ teaspoon soda, 2 heaping teaspoons baking powder, 2 teaspoons cinnamon, ½ teaspoon cloves, 1 teaspoon vanilla, 3 eggs, beaten separate, 2 cups walnut meats, 2 lbs. dates. Sift spices with flour. Cream butter and sugar, beat yolks into butter and sugar, add cream, following with flour. Drop with spoon into baking pan. **Miss Schertz.**

NUT WAFERS

Mix 5 level tablespoons of sifted flour with a pinch of baking powder and a quarter teaspoon of salt, and sift again. Add ½ pound of light brown sugar, 1 cup of nut meats broken but not chopped, and two eggs beaten together. Drop on well buttered tins from a teaspoon and bake in a moderate oven until pale brown. Do not remove from tins until perfectly cold.

Mrs. J. J. Hunker.

ROLLED OAT COOKIES

One cup butter and 2 cups sugar creamed, 2 unbeaten eggs, 1 cup sour milk, 1 small teaspoon of soda dissolved in 2 tablespoons of hot water, 2 cups of rolled oats rubbed between the hands, 2 cups flour with 1 teaspoon baking powder in flour, 1 teaspoon vanilla,, 1 lb. dates, few raisins, 1½ cups chopped English walnut meats, 1 cup flour rubbed with the chopped fruit and nuts. Drop from spoon on greased pan and bake slowly.

Mrs. George C. Sharp.

WALNUT COOKIES

One cup shelled walnuts, 1 cup brown sugar, one-third teaspoon salt, 3 level tablespoons of flour, 2 eggs. Beat eggs. Add flour, sugar, salt, and last of all nuts. Bake in very hot oven about five minutes. **Miss Rena Ross.**

SUGAR COOKIES

One cup butter, 1 cup sugar, creamed, 2 well beaten eggs, 1 tablespoon milk, ½ teaspoon lemon extract, 1 teaspoon baking powder in 1 cup flour. Then add enough more flour to roll easily. Roll thin, sprinkle with sugar, bake. **Mrs. H. T. Fuller.**

GRANDMA'S DIAMOND COOKIES

Two cups of sour cream, yolks of 3 eggs, 1 pinch of salt, 1 pinch of soda. Beat together until smooth, then work in flour as for pie crust—roll out a little thicker than pie crust. Moisten top with milk and vanilla. Sprinkle thickly with sugar and cut into diamonds. **Mrs. Ester Mack.**

ANISE KISSES

One lb. pulverized sugar and 5 eggs. 1 teaspoon baking powder, flavor with anise. Flour enough to stiffen. Drop by small spoons and bake in slow oven. **Miss L. E. Kugel.**

ANISE COOKIES

Two eggs and ¼ lb. sugar beaten well together for 15 minutes; then add ¼ lb. flour and ½ teaspoon baking powder, and 1 teaspoon anise seed. **Mrs. H. R. Hertel.**

COOKIES

One cup butter (large), 1 cup sugar, 2 eggs, 1 teaspoon cream of tartar, ½ teaspoon soda, flour to thicken. Roll very thin.

Mrs. F. G. Cruickshank.

NUT STRIPS

(To serve with tea or lemonade.) 1 cup brown sugar sifted, 2 eggs well beaten, ¼ teaspoon baking powder, ⅛ teaspoon salt, 1 cup nut meats (broken). The mixture is soft not stiff. Pour into flat tin and when baked cut in strips.

Mrs. Henry B. Stehman.

MARGUERITES

One cup almonds blanched, dried and chopped, 2 cups granulated sugar, whites of 2 eggs, ½ teaspoon vanilla. Bremners butter wafers, salted or saltine wafers. Boil sugar with about 4 teaspoons water until it strings like boiled frosting. Beat the whites of eggs very stiff, and gradually pour in the syrup, beating it well. When cold add the almonds and vanilla. Put a teaspoon of mixture on each cracker and put in a pan on upper shelf of oven to brown lightly and quickly like kisses. **Mrs. David B. Gamble.**

FRUIT COOKIES

One-half cup shortening, ¾ cup sugar, mix well. Add 2 eggs beaten together. One teaspoon baking soda, 3 tablespoons hot water, mix and add ¼ teaspoon salt, 1 teaspoon cinnamon, ½ cup chopped nuts, ¼ cup currants, ¼ cup raisins. Drop by spoon on lightly greased pans. Bake in moderate oven.

Miss Priscilla Allen.

ENGLISH TEA BISCUIT

One half cup raisins, 1½ cup flour, ½ cup sugar, 2 level teaspoons of baking powder, ½ teaspoon salt, ½ cup butter, 1 egg, 2½ tablespoons milk. Sift dry ingredients together. Add raisins, then the butter, and mix with finger tips as you would for biscuits. Add the well beaten egg. Save 1 tablespoon of egg with which to glaze the tops. Add milk. Form into balls the size of a walnut. Brush top with egg and bake. Serve hot with melted butter.

Mrs. R. R. McCrea, Vancouver, B. C.

DROP COOKIES

One cup sugar, 2 cups flour, ½ cup butter, one-third cup milk, 1 egg, 1 teaspoon baking powder, ½ teaspoon salt, walnuts. Drop on buttered tins, bake in hot oven. **Mrs. T. D. Wayne.**

HOLLAND COOKIES

One quart of honey, 2 pounds of brown sugar, one quart of thick sour cream, one heaping teaspoon of soda, one-half pound of almonds chopped fine, one-half pound of citron, chopped fine, one even tablespoon of cinnamon, one-half tablespoon of cloves, one-half tablespoon of allspice, one even tablespoon of salt, one-half nutmeg. Can use golden syrup in place of honey.

Mrs. Lena Getchine.

WALNUT WAFERS

Two eggs well beaten, 1 cup brown sugar, 1 cup chopped walnuts, pinch salt, 4 tablespoons sifted flour, ¼ teaspoon baking powder. Drop on buttered tins and bake.

Mrs. J. E. Ferry, Sierra Madre, Cal.

NEW YORK GINGER SNAPS

Take one-half pound butter, one-half pound of sugar, two and one-half pounds of flour, one pint of molasses, one teaspoon of saleratus, one tablespoon of ginger. This should be rolled very thin, and baked but a few minutes. It improves greatly by being kept.

Mrs. Lena Getchine.

NUT COOKIES

Piece of butter size of small egg and one cup of brown sugar creamed, 1 egg beaten together, 1 teaspoon vanilla, pinch salt, 1 large tablespoon of flour. Grease pans and drop very small drops of dough far apart. Bake in slow oven. **Miss H. B. Wood.**

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SCOTCH COOKIES

Take two pounds of sugar, one pound of butter (half lard may be used), two eggs, one-half pint of molasses, one-half pint of water, one teaspoon of soda, spices to suit the taste.

Mrs. Lena Getchine.

CREAM SCONES

Two cups flour, 4 teaspoons baking powder, 2 teaspoons sugar, ½ teaspoon salt, 4 tablespoons butter, 2 eggs, one-third cup cream. Roll on floured board. Cut in squares, brush with white of egg, sprinkle with sugar and bake in hot oven for 15 minutes. This recipe also makes a good dough for short cake.

Mrs. S. D. MacFarland.

OATMEAL DROPS

One cup sugar, 2 tablespoons melted butter, 2 beaten eggs, 1 teaspoon vanilla, 2½ cups Quaker Oats, 2 tablespoons baking powder. Drop this batter by the teaspoons on buttered pan.

Miss Annie W. Doolittle.

ALMOND MACAROONS

One pound of powdered sugar, one pound of almonds and the whites of ten eggs. Bake in wafers on brown paper.

Mrs. Lena Getchine.

WALNUT WAFERS

Three eggs, one cup of brown sugar, three rounding tablespoons flour, pinch of salt, two cups chopped walnuts, one teaspoon vanilla. Drop from teaspoon on buttered tins. Very slow oven.

Mrs. F. G. Cruickshank.

BRAN COOKIES

Three cups bran, 3 cups graham flour, ½ cup molasses, 3 tablespoons melted butter. Roll on slightly floured board. Cut ½ inch thick and bake in moderate oven. **Mrs. Henry Vilas.**

SPRINGERLIE

Four eggs, and 1 lb. powdered sugar beaten together one hour. One-half teaspoon baking powder or powdered hartshorn in one pound of flour. Flavor with anise extract to suit taste. Set in a cold place for an hour or more. Then mold and roll out very thin. Sprinkle the mold with flour and impress it on dough. Trim edges and shake them out and separate. Put in pans and bake the following morning in a very slow oven (about 20 minutes.) Anise seed can be sprinkled in pans if desired.

Mrs. L. S.Curtis.

SCONES

One and one-half pints sifted flour, 3 scant tablespoons butter, 3 level desert spoons sugar, 2 eggs, 2 teaspoons baking powder, raisins or currants. Rub the butter into the flour, add sugar, baking powder and raisins. Add eggs without beating. Add enough milk to make a very wet dough. Roll out ½ inch thick. Cut with biscuit cutter, and brush over with syrup made of a tablespoon of sugar mixed with ¼ cup of milk. Bake in quick oven. Serve hot for afternoon tea.

Miss Christianna Clark, Santa Barbara, Cal.

SODA KISSES

One cup butter, 3 cups granulated sugar, whites of 4 eggs beaten, ½ cup milk, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon vanilla. Work very stiff with flour and make small balls with hands (size of hickory nut). Pat a little before putting in greased pans. Bake in moderate oven and roll in powdered sugar while warm.

Miss L. E. Kugel.

HERMITS

One and one-half cups sugar, 1 cup butter, 1 cup chopped raisins, 1 cup chopped walnuts, 3 eggs, 1 teaspoon cloves, 1 teaspoon cinnamon, 1 teaspoon vanilla, 1 small teaspoon soda dissolved in tablespoon of boiling water. Flour to thicken. Drop from a spoon.

Wong (Kayser.)

COCOA FLUFFS

One-fourth cup butter, 1 cup sugar, 2 eggs, ½ cup sweet milk, 1½ cup flour, 1 teaspoon vanilla (scant), 5 level teaspoons cocoa, 2 level teaspoons baking powder. Cream butter and sugar together, add yolks of eggs, mix well, add milk, flour and cocoa and beat until very light. Line the bottoms with paper and grease the sides of gem pan. Now add the vanilla and baking powder and mix well. Then add carefully the well beaten whites of eggs. Fill gem pans half full and bake in a very moderate oven.

Miss Hazel Stone.

GINGER COOKIES

One cup sugar, 1 cup molasses, ½ cup butter, ½ cup lard, 1 cup sour cream, 1 teaspoon soda, 1 teaspoon ginger, 1 teaspoon cinnamon, flour to mix as soft as possible to roll.

Mrs. H. H. Goodrich.

CHOCOLATE KISSES

Use only the whites of three eggs, well beaten, 1 pound of powdered sugar, 1 cake of sweet chocolate and 1 teaspoon of vanilla. Bake in muffin pans.

Mrs. Lena Getchine.

CHOCOLATE CHIPS

One cup brown sugar, 1 cup granulated sugar, 3 eggs, 2 tablespoons baking powder, 1 tablespoon honey, 1 tablespoon brandy, 1 teaspoon ground cloves, 1 tablespoon chocolate, ½ cup citron chopped fine, 2-3 of a cup chopped almonds, 1½ to 2 cups flour, a little salt. Pour into pan, spreading it less than an inch thick.

Mrs. Morris Cohn.

Pies

No soil upon earth is so dear to our eyes,
As the soil we first stirred in terrestrial pies.

PIE CRUST

Three cups flour, 1 cup lard, and a little salt. Sift flour, add lard and chop with a knife, add a little ice water and roll out. Do not handle. This will make two pies. **Mrs. Theodore Welch.**

IDEA FOR MERINGUE

When preparing meringue for pies, etc., add baking powder to the beaten whites in the proportion of half a teaspoonful to each egg. It will rise in the oven and the meringue will be improved. **Mrs. Mary M. Houston.**

MOTHER BANG'S LEMON PIE 1881

Mix 4 tablespoons of corn starch with cold water to a cream, add ½ teaspoon of salt and pour on 3 cups of boiling water in an earthen dish which will allow the starch to boil clear. Stir in 2 dessert spoons of butter, juice of 2 large lemons and 2 cups of sugar and the grated rind of 1 lemon, yolks of 3 eggs. These are added to the hot starch. Line two pie plates with a rich crust and bake. Fill with the lemon mixture and immediately put in a hot oven. Ten minutes ought to bake them. Make a meringue of the whites of three eggs with three teaspoons fine sugar. This makes two large pies. **Mrs. J. S. Torrance.**

CHOCOLATE CREAM FOR PIE

Mix ½ cup of cocoa, ½ cup sugar, ¼ teaspoon salt, 3 eggs, 2 cups milk, ¼ cup corn starch. Cook in double boiler until it thickens. When cold add 1 tablespoon vanilla. Pour into a baked pie crust. Use 2 egg whites, and 1 tablespoon sugar for a meringue. Brown in a quick oven. **Mary Greathouse.**

CUSTARD FILLING FOR PIE

Three eggs, 1 pint of milk, 1 cup of sugar, 1 tablespoon of vanilla, ½ package of cocoanut may be added.

Mrs. Charles S. Mitchell.

CHOCOLATE CREAM PIE

Three eggs, 1½ cups sugar, ½ cup cold water, 2 cups flour, 1 teaspoon soda, 2 teaspoons cream of tartar, 1 teaspoon lemon. Bake quickly in deep tins.

Cream Filling: One pint sweet milk, 1 egg, 2 tablespoons flour, 1 cup sugar, ½ cup chocolate, cook in double boiler till a thick custard. **Mrs. George W. Witherell.**

COTTAGE CHEESE PIE

One cup of cheese, 3 eggs, beating in one at a time, 1 cup of sweet cream, ½ cup of sugar. Butter pie plate, shake on corn meal, leaving on for under crust as much corn meal as sticks to plate. Pour in, grating a little nutmeg on top. No upper crust. Bake. **Mrs. Walter Raymond.**

RHUBARB PIE

One cup chopped rhubarb, 1½ cups sugar, yolks of 3 eggs. Bake with under crust and frost with beaten whites and brown.

Mrs. Geo. W. Witherell.

LEMON PIE

Four soda crackers, 2 eggs, 1½ cups sugar, 1½ cups boiling water, juice and rind of 1 lemon, or more if desired. Roll crackers fine, pour on boiling water. When cool, add beaten eggs, sugar, grated rind and juice of lemons. Use this as filling for pie. Bake about 25 minutes. **Mrs. Clinton Churchill Clarke.**

CREAM PUFFS

Melt ½ cup of butter in 1 cup of hot water and while boiling beat in 1 cup of flour. Then take off the stove and cool. When cold stir in 3 eggs, one at a time without beating. Drop on tins quickly and bake about 25 minutes in a moderate oven.

Cream: One-half pint milk, 1 egg, 3 tablespoons of flour. Boil the same as any mock cream. Flavor to taste. When baked open sides of each puff and fill with cream. If preferred use whipped cream. **Mrs. Emil Kayser.**

SQUASH PIE

One heaping tablespoon butter, 2 eggs, 1 teaspoon cinnamon, 1 scant teaspoon ginger, ½ teaspoon allspice, 1 teaspoon vanilla, ¼ teaspoon salt, pinch of pepper, 1 cup squash, 1 cup milk.

Mrs. William S. McCay.

ASTOR HOUSE MINCE MEAT

Four pounds of lean boiled beef chopped fine, twice as much of chopped green tart apples, 1 pound of chopped suet, 3 pounds of raisins, seeded, 2 pounds of currants, picked over, washed and dried, ½ pound of citron, cut up fine, 1 pound brown sugar, 1 quart of cooking molasses, 2 quarts of sweet cider, 1 pint of boiled cider, 1 tablespoon of salt, 1 tablespoon of pepper, 1 tablespoon of mace, 1 tablespoon of allspice, and 4 tablespoons of cinnamon, 2 grated nutmegs, 1 tablespoon of cloves; mix thoroughly and warm it on the range until heated through. Remove from the fire and when nearly cool stir in a pint of good brandy and one pint of Madeira wine. Seal hot in fruit jars.

CREAM PIES

One and one-half pints milk, 3 tablespoons corn starch, 3 eggs, reserving whites of two, about ½ cup sugar (to taste). Heat milk to boiling point. Mix other ingredients and stir into milk until thick. Line two pans with pie crust and bake. Then fill with mixture, frosting on top and bake light brown. For frosting, beat whites and add about ¼ cup sugar.

Mrs. John Gilbert Blue.

RAISIN PIE

One cup seeded raisins, 1 cup sugar, 1 cup water, 7 heaping tablespoons flour, small lump butter. Boil raisins in the water for five minutes, add flour rubbed smooth in little water, add sugar and boil five minutes longer. Stir in butter. Bake with under crust, with strips over top. **Mrs. George H. Frost.**

PUMPKIN PIE

Take medium size pumpkin, peel and cut in small pieces. Boil until tender; rub through colander; 6 eggs well beaten, 4 cups of sugar, 4 teaspoons of ground ginger, 3 nutmegs, ½ teaspoon of salt. Mix together and pour into a plate lined with pie crust. Bake about ½ hour. **Mrs. J. W. Benson.**

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COCOANUT CREAM FILLING

One-half cup cocoanut, 2 cups milk, 2 eggs, 1 small cup of sugar, 1 tablespoon corn starch (little more than level). Heat milk and cocoanut in double boiler, add sugar and eggs, mixed well together. Then add corn starch. For a meringue use the 2 egg whites and 2 tablespoons sugar.

Mrs. Samuel J. Mattison.

NEW ENGLAND LEMON PIE

One cup of sugar, butter size of an egg, pinch of salt, and cream as for cake, 3 heaping teaspoons of flour, yolks of 3 eggs. Rub smooth in butter and sugar. Then add 1 cup of sweet milk. Rind and juice of 1 lemon, and last of all the whites of eggs beaten stiff. Bake the crust and filling at same time, in very slow oven, about one hour.

Mrs. Clarence A. Blood.

MEATLESS MINCE MEAT

One peck of green tomatoes peeled and chopped by hand, ½ peck chopped apples, 2 pounds seeded raisins, 2 tablespoons salt, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon nutmeg, 1 cup vinegar, 2 pounds brown sugar, 1 pound white sugar, a little sherry wine if desired. Cook slowly a long time, from one to two hours.

Mrs. L. G. Franklin.

Hot Desserts

The proof of the pudding is in the eating.—Shakespeare.

FRUIT PUDDING

Two cups toasted bread crumbs, ½ cup butter melted and added to the crumbs. Let stand one-half hour. One-half cup molasses, 1 cup seeded raisins, ½ cup chopped walnuts, 1 teaspoon cinnamon, 1 cup sweet milk, ½ teaspoon soda, 1 egg beaten separately. Steam one hour.

Mrs. L. P. Crawford.

JELLY PUDDING

One glass currant jelly, 2 glasses of water, 4 tablespoons corn starch dissolved in a little water. Boil jelly with water until melted. Add corn starch and pour into mold. Serve with thin custard sauce.

Mrs. H. R. Hertel.

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CHESTNUT APPLES

Mash French chestnuts steamed through colander with butter. Take the center out of tart apples, sugar them, fill with the mashed chestnuts, put a bit of butter and sugar at the hole on top. Bake like ordinary baked apples. Serve with game course.

Mrs. Eben P. Clapp.

DELMONICO APPLES

Two quarts apples, ½ pound almonds, 1½ dozen macaroons. Stew apples, work fine, sweeten to taste. Place layer of apples in buttered dish with small pieces of butter, then layer nuts and macaroons chopped together. Fill dish with alternate layers, ending with apples. Bake half an hour.

Mrs. John Gilbert Blue.

STEAMED APPLE PUDDING

Fill pudding dish half full of sliced tart apples. Add 2 teacups water, 1 tablespoon sugar, a little grated nutmeg, 2 teacups flour, 2 level teaspoons baking powder, 1 teaspoon butter. Rub together—add enough water to make a soft dough; roll out the dough. Have the fruit boiling hot and cover with dough. Steam for ½ hour, tightly covered. To be eaten with a hard sauce.

Mrs. George Mills.

CARROT PUDDING

One cup suet, 1 cup grated potatoes, 1 cup grated carrots, 1½ cups flour, 1 cup raisins, 1 cup currants, 1 cup sugar (brown), 1 teaspoon cinnamon, ½ teaspoon cloves, 1 teaspoon salt, 1 teaspoon soda. Steam three hours. **Miss Mabel L. Gould.**

DATE PUDDING

Three-fourths cup chopped dates, 1 cup broken nuts, 1 cup sugar, 1½ tablespoons bread crumbs, 3 eggs (whites last), 1 teaspoon baking powder. Bake and eat hot or cold with cream.

Mrs. J. R. Bragdon.

ORANGE PUFFS

One tablespoon butter, 2-3 cup sugar, yolks of 2 eggs, 1¼ cups flour, 1 teaspoon baking powder, juice of 1 orange. Bake in muffin tins in moderate oven.

Sauce: Whites of 2 eggs beaten very stiff, add gradually 2-3 cup powdered sugar and then juice and grated rind of 1 orange..

Mrs. S. N.Frey.

PEACH PUDDING

Soak 1 cup dried bread crumbs in 1 pint boiling milk. Add 1 tablespoon melted butter, ½ cup sugar and 5 beaten eggs. Mash 2 cups rich canned peaches, and stir into mixture. Steam two hours. Serve with cream and sugar. **Mrs. G. W. Gilbert.**

BLACK PUDDING

One-half cup butter, two-thirds cup sugar, creamed together; then add 1 cup N. O. molasses, ¼ cup sweet milk, 1 teaspoon each of soda, cinnamon, and cloves, 1 cup raisins, 1½ cups flour (sift before measuring). Last beat 3 eggs very light and stir thoroughly. Steam in tight mold one hour.

Mrs. Richard H. Alexander.

CHOCOLATE PUDDING

Four tablespoons butter, 1 cup sugar, yolks of 2 eggs, ½ cup milk, 1⅜ cups flour, 3 teaspoons baking powder, 1 1-3 squares chocolate melted, ⅛ teaspoon salt, ½ teaspoon vanilla, whites of 2 eggs beaten stiff. Cream the butter and sugar. Add the beaten yolks and the other ingredients in the order named. Bake in angel food tin. Serve with chocolate sauce and whipped cream.

Chocolate Sauce: Boil 1 cup sugar, ½ cup water and a few grains of cream of tartar to a thin syrup. Add one square of melted chocolate and ½ teaspoon vanilla.

Mrs. A. J. Butler.

PERSIMMON PUDDING

One cup persimmon pulp, ½ cup sweet milk, ½ teaspoon salt, 1 tablespoon melted butter, 1 cup sugar, ¼ teaspoon ground cinnamon, 1 teaspoon vanilla, 2 level teaspoons soda, 1¼ cups flour. Beat well, pour in buttered pan, set in dish containing water and bake in a moderate oven one hour. Serve with whipped cream.

Mrs. Robert E. Ford.

LEMON PUDDING BAKED

Ingredients for pudding for six persons. The rinds and juice of 2 large lemons, 8 ounces powdered sugar, ½ pint cream, yolks of 8 eggs, 2 ounces almonds, 8 ounces butter melted. Mix the powdered sugar with the cream. Add the yolks of the eggs and butter which should be previously warmed. Blanch and pound the almonds, put these with the grated rind and juice of lemons and other ingredients. Stir all well together. Line a dish with puff paste, pour in the mixture. Bake one hour.

Caroline Tuckey.

GRAHAM PUDDING

Mix well together ½ coffee cup molasses, ½ cup milk, ¼ cup butter, 1½ cups graham or whole wheat flour, 1 small cup raisins dredged, ½ teaspoon soda, 1 beaten egg, spice to taste, nutmeg and cinnamon, or cinnamon and cloves; steam 3 hours, serve with liquid sauce.

Mrs. Chas. A. Gardner.

JOHNNIE'S DELIGHT

Two cups dry bread crumbs, ½ cup molasses, 1 cup sweet milk with ½ teaspoon soda, 1 egg, 1 cup raisins, ¼ cup melted butter, juice 1 lemon, spices to taste. Steam for two hours. Serve with hard sauce.

Mrs. J. E. Ferry, Sierra Madre, Cal.

STEAMED BREAD PUDDING

One quart bread crumbs, 1 cup milk, 1 cup molasses, 2 eggs, 1 teaspoon cinnamon, ½ teaspoon cloves, a little nutmeg, 1 cup raisins, 1 cup nuts, small quarter teaspoon baking powder, 1 level teaspoon soda. Steam three hours. Serve with egg or wine sauce.

Mrs. A. W. Wheldon.

SPONGE PUDDING

Rub together to a paste a quarter cup of butter and ½ cup of sifted flour. Scald a pint of milk, add a little of this to the paste, work in quarter of a cup of sugar; turn this quickly into the hot milk and stir till it forms a very thick smooth batter. Continue to stir for three minutes, take from the fire, cover and set aside till half cooled. Separate whites and yolks of 4 eggs, beating each till very light. Beat the yolks into the batter and lightly stir in the whipped whites. Turn into a deep, well-greased dish, stand in a pan of hot water and bake in a moderate oven about three-quarters of an hour, covering for the first fifteen minutes. Serve with a hard sauce into which has been whipped with much beating one crushed banana.

Mrs. C. P. Williams.

PUDDING SAUCE

Two eggs; beat yolks and whites separately until light. Add ½ cup sugar, nutmeg and vanilla and beat all together until light and foamy. **Mrs. Chas. D. Lockwood.**

ENGLISH PLUM PUDDING

One pound suet, 1 pound currants, 1 pound stoned raisins, 1 pound sugar, 5 or 8 eggs, ½ a grated nutmeg, 2 ounces sliced candied peel, 1 teaspoon ground ginger, ½ pound bread crumbs, ½ pound flour, ½ pint milk, 1 wine glass brandy. Chop the suet finely. Mix with it the dry ingredients. Stir well together, and add the well beaten eggs and milk. Press the pudding into a buttered dish. Tie in a floured cloth and boil five or six hours. Serve with brandy sauce. **Mrs. Mary B. Richardson.**

CANARY PUDDING

The weight of 3 eggs in sugar and butter, the weight of 2 eggs in flour, the rind of 1 small lemon, 3 eggs. Beat butter to a cream. Add sugar and finely minced lemon peel and gradually dredge in the flour, keeping the mixture well stirred. Beat the eggs; add these to the pudding. Beat all together for five minutes; put in a buttered mold; steam for two hours. Serve with sweet sauce or lemon sauce. **Caroline Tuckey.**

QUEEN OF PUDDINGS

One pint bread crumbs, 1 quart milk, 1 cup sugar, yolks of 4 eggs, 1 tablespoon butter, 1 teaspoon extract lemon. Bake, spread with layer of fruit jelly. Whip whites of eggs to a stiff froth with 1 cup granulated sugar and juice of 1 lemon, spread on top of pudding and brown. **Mrs. Mary M. Houston.**

STEAMED PUDDING

One-half pound bread crumbs, 1-3 pound mashed potatoes, ¼ pound butter, 2 eggs, 1 teaspoon soda in cup of molasses, 2 cups raisins or figs. Steam three hours. **Mrs. Helen M. Belford.**

BAKED BANANAS

One-half dozen ripe bananas, peeled and scraped, cut in half across the middle. Place in a deep granite pan. Add ½ cup sugar, ½ cup water, small teaspoon lemon juice. Bake until soft and brown. Serve with meat course. If bananas are dry, more syrup may be needed. **Mrs. David B. Gamble.**

COMPLIMENTS

of

PUDDING SAUCE

Whites of 2 eggs beaten stiff, ¾ cup powdered sugar, 1 cup hot milk, 2 tablespoons sherry or brandy.

Mrs. Harry Allen.

KISS PUDDING

One quart milk, yolks of 4 eggs, 4 tablespoons sugar, 2 tablespoons corn starch. Cook in double boiler until it thickens, turn into a baking dish. Whip the whites of 4 eggs very stiff. Add 1 cup confectioner's sugar, 1 teaspoon vanilla. Pour over the pudding. Sprinkle with cocoanut. Brown in oven. There will be juice enough in bottom to serve for sauce.

Mrs. Stevens Halsted.

POOR MAN'S PUDDING

One cup seeded and cut raisins (if cut with scissors they are lighter than when chopped), 1 cup molasses, 1 cup milk, 1 teaspoon soda, a little salt. Mix with flour until a little stiffer than fritters. Steam two mours. Serve with foamy sauce. Good warmed over, or sliced cold.

Mrs. C. L. Ames.

SUET PUDDING

One cup suet chopped fine, 1 cup molasses, 1 cup sweet milk, 3½ cups flour, 1 cup fruit, 1 teaspoon soda. Steam two hours.

Sauce: One cup pulverized sugar, ½ cup butter. Stir to a cream. Then add the beaten white of an egg and 1 teaspoon vanilla.

Mrs. R. H. Boal.

HONEYCOMB PUDDING

One-half cup flour, ½ cup sugar, ½ cup milk, 2 ounces butter, 4 eggs, 1 cup molasses, 1 teaspoon soda, a little salt. Beat yolks very light, combine with sugar, salt and molasses. Flour smooth with milk, butter (melted), whites of eggs well beaten, soda, combine. Put together and into buttered pudding dish. Bake ¾ hour in not too hot oven.

Sauce: One cup sugar, 1 tablespoon butter rubbed to a cream, add yolk of 1 egg. Whip 1 cup of cream, add white of 1 egg beaten stiff and stir into sugar. **Mrs. Susie M. Hamilton.**

STEAMED CHOCOLATE PUDDING

One-fourth cup butter, ½ cup sugar, 1 egg, well beaten, 2¼ cups flour, 4 teaspoons baking powder, a little salt, 1 cup sweet milk, 2 squares chocolate (melted). Steam two hours.

Sauce: One-fourth cup melted butter, 1 cup powdered sugar beaten together, 2 tablespoons cream added slowly, 1-3 teaspoon lemon, 2-3 teaspoon vanilla. Let same harden before using.

Mrs. L. A. Boadway.

RAISIN PUFFS

Two eggs, 1-3 cup butter, 3 teaspoons baking powder, 2 tablespoons sugar, 2 cups flour (scant), 1 cup milk, 1 cup chopped raisins. Steam half an hour in small cups. Enough for eight or nine.

Sauce for Puffs: One cup sugar, ½ cup butter melted together. Add yolks of 2 eggs, and just before serving add whites, well beaten. Season to taste. **Mrs. John Gilbert Blue.**

PRUNE SOUFFLÉ

One cup chopped prunes, stir in ½ cup granulated sugar, 1 teaspoon vanilla and the whites of 3 eggs beaten stiff. Steam for one hour in buttered mold. Serve with whipped cream.

Mrs. Kirk Reynolds.

PUDDING SAUCE

One and one-half cups pulverized sugar, yolks of 2 eggs. Beat together until very light. Add a little sherry wine and just before serving add a half pint whipped cream.

Mrs. Philip Auten.

Cold Desserts

"An't please your Honor," quoth the peasant,
This same dessert is very pleasant."—Pope.

FIG PUDDING

One cup chopped figs, 1 cup New Orleans molasses, 1 cup bread crumbs, 2 cups flour (small), 1 tablespoon melted butter, teaspoon soda in hot water, 2 eggs, well beaten. Pour in round tins and steam two hour. Will keep several weeks. When served, warm by steaming and serve with sauce.

Sauce: One-half cup sugar, yolk of 1 egg, 1 tablespoon butter, 1 cup milk. Cook all together, thicken and add beaten whites when cool, or a hard sauce may be used.

Mrs. Harrison B. Riley, Evanston, Ill.

DATE AND PECAN PUDDING

1 lb. dates, 1 cup pecan or English walnut meats, 1 cup sugar, 2 well beaten eggs. Few drops vanilla extract. Chop nutmeats fine, and add chopped dates, then add sugar and beaten eggs. Spread on pie tin and bake very slowly till brown. Serve cold with whipped cream. This serves six people. Will keep a week.

Mrs. Harrison B. Riley, Evanston, Ill.

CHARLOTTE RUSSE

Line a mold with lady fingers. Brush the edges of each with the white of an egg; stand them upright all around a mold. Place them close enough together to stick to each other. Whip 1 pint of cream to a froth; flavor with Sherry; add to Sherry 1 teaspoon of gelatine previously dissolved in cold water, adding a little hot water to melt gelatine before adding to cream. Add 2 tablespoons powdered sugar. Whip all together, pour in mold. Cool in ice chest—turn out and garnish with candied cherries and whipped cream.

Caroline Tuckey.

PINEAPPLE PUDDING

One can of pineapple, 1 pint cream, 4 ounces sugar, 1 envelope gelatine and 1 teaspoon (Knox's) gelatine. Cut the pineapple in small squares, heat it with the sugar and the juice. Add the soaked gelatine and when it is cool, the whipped cream. When it gets stiff and the pineapple does not fall to the bottom, fill the mold. Serve ice cold with cream.

Mrs. Carl Hellstrom.

GRAPE JUICE SOUFFLÉ

One pint Welch's grape juice, 1 cup white sugar, ½ pint whipping cream, 2 tablespoons gelatine, juice of 1 lemon, whites of 4 eggs. Dissolve grape juice, lemon, sugar and gelatine in double boiler. Let cool. When it begins to thicken add whites of eggs well beaten. Then pour half of mixture into mold, and let the second half stay in bowl or dish until it sets again. Whip your cream and mix with second half. Then pour it over the first half. When ready to serve it you will find the foundation a deep violet color with a fluffy top crust of light violet. Garnish with whipped cream delicately flavored with vanilla, or serve plain as preferred.

Mrs. Elliot Gibbs.

"3 IN 1" DESSERT

Line a deep pie dish with crust and fill with the following mixture: Mix 1 cup of sugar with two heaping tablespoons of flour, add pinch of salt, butter the size of an egg (melted), yolks of 2 eggs, beat to a cream. Add juice and rind of 1 large lemon, 1 cup of milk or water, whites of two eggs beaten stiff. Bake half an hour in a slow oven. Delicate cake forms on top with lemon filling between. May be served as a pie with meringue, as cake by merely frosting or as pudding by serving with lemon sauce.

Miss Mira B. Culin.

MARSHMALLOW PUDDING

spoon gelatine dissolved in 2 tablespoons water. Beat eggs stiff, add sugar gradually, dissolve gelatine over hot water and add to eggs. Set on ice to harden. Serve with whipped cream flavored with vanilla. You could add crushed fruit or fruit juice.

Mrs. Howard J. Fish.

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LOS ANGELES

"SUNDAY DESSERT"

Bake into a plain sponge cake in a square tin. Cut into small squares, splitting each square. Take 1 cup sugar and one-third cup of water. Boil together until it forms a soft ball in cold water, then pour into the stiffly beaten whites of 2 eggs. Beat hard, and when cool and foamy, put between and on top of the layers of sponge cake. Place each square on the plate on which it is to be served, and around it put about half a dozen extra fine strawberries or raspberries. The frosting should remain soft, and run out around the berries. This dessert should be baked on the day it is to be used, and should be eaten with a fork.

Mrs. H. I. Stuart.

CREAMED PINEAPPLE

Nothing in the way of a sweet concoction is more delicious than creamed pineapple if it is properly prepared. The fresh fruit is best for this dish. Peel and grate one medium-sized ripe pineapple, then to the pulp add the juice of one lemon—which by the way is a pleasing addition to pineapple in any form. Have ready half a box of gelatine dissolved in cold water. Strain into the fruit and sweeten to taste. Turn into a mold and let partially congeal. Meanwhile, dry-whip a pint of rich cream. When the fruit and gelatine mixture begins to thicken fold in the cream and return to the refrigerator to become firm. Remove and serve with cream and sugar.

Mrs. W. A. Edwards.

CARAMEL CUSTARD

Four cups scalded milk, 5 eggs, ½ teaspoon salt, 1 teaspoon vanilla, ½ cup sugar. Put sugar in omelet pan, stir constantly over hot part of range until melted to a syrup of light brown color. Add gradually to milk, being careful that milk does not bubble up and go over, as is liable on account of high temperature of sugar. As soon as sugar is melted in milk, add mixture gradually to eggs slightly beaten; add salt and flavoring, then strain in buttered mold. Bake as custard. Chill, and serve with Caramel Sauce.

Caramel Sauce: One-half cup sugar, ½ cup boiling water. Melt sugar as for Caramel Custard, add water, simmer ten minutes; cool before serving.

Mrs. F. H. Randall.

MARSHMALLOW PUDDING

One-fourth pound blanched almonds, 1 dozen marshmallows, 1 dozen candied cherries, ½ dozen macaroons, 1 pint whipped cream, 1 round tablespoon gelatine, ¼ cup cold water, ¼ cup boiling water. Run almonds and macaroons through meat chopper or grinder, cut up finely the marshmallows and cherries, soak the gelatine in the cold water until soft, then pour over the hot water, add ½ cup sugar, let cool and stir in whipped cream and other ingredients. Flavor with wine or brandy or vanilla.

Mrs. J. A. Horrell.

DATE PUDDING

One cup chopped dates, 1 cup English walnuts, 2-3 cup sugar, 2 tablespoons bread crumbs, 2 tablespoons flour, 1 teaspoon baking powder, 2 eggs. Mix sugar, flour and baking powder together. Add dates, walnuts and bread crumbs. Add well beaten eggs last. Place in pan of hot water. Bake 20 minutes. Serve with ice cream.

Mrs. H. S. Boice.

FRUIT CREAM

Peel 4 bananas and rub through a sieve, add pulp and juice of 2 oranges, 1 tablespoon lemon juice, 1 tablespoon Sherry wine, 2-3 cup powdered sugar, and 1¼ tablespoons granulated gelatine dissolved in ¼ cup boiling water. Cool in ice water, stirring constantly, and fold in whip from 2 cups cream. Add 1 cup candied fruit.

Mrs. Howard Huntington.

ORANGE SHORTCAKE

Bake an ordinary shortcake in a square tin. Cut into squares, splitting each square while warm. Whip ½ pint cream and add to this 1 cup sugar and 6 medium-sized oranges, peeled and cut into small dice. Beat this all, well together, and spread between layers, also on the top. Serve what remains as a sauce for the cake.

Mrs. H. I. Stuart.

PRUNE PUDDING

One pound prunes, 2 cups cold water, ½ cup boiling water, ½ box gelatine, ½ cup sugar, ½ cup lemon juice. Soak prunes several hours in 2 cups cold water, remove stones, add boiling water, soak gelatine in ½ cup cold water, dissolve in hot liquid, add sugar, lemon juice, then strain and add prunes. It should be firm with prunes. Serve with whipped cream flavored with Sherry wine.

Mrs. W. A. Munsell.

SNOW PUDDING

Dissolve ½ box of gelatine in 1 cup of warm water. Add 1 cup of boiling water, the juice of 2 lemons, and 2 cups of sugar. When it begins to congeal, add the beaten whites of 4 eggs, and beat all thoroughly together.

Sauce: Scald 1 pint of milk. Beat the yolks of 4 eggs with ½ a cup of sugar, and ½ teaspoon of salt. Add this mixture to the scalded milk, and stir until slightly thickened. When cool, flavor with 1 teaspoon of vanilla or wine.

Mrs. J. Winslow Chick.

BAKED PEARS

Twelve large pears, 1 cup sugar, 1 tablespoon molasses, ½ lemon sliced, 1 pint water. Bake in a covered earthen dish for 2½ hours. Serve cold with whipped cream.

Mrs. Edward M. Mackey.

STRAWBERRY MERINGUE PIE

To whites of 6 eggs beaten stiff, add 1¾ cups powdered sugar, add ½ teaspoon vanilla. Bake in round cake pan in moderate oven. Separate as a cake and fill inside with mixture of 1 quart strawberries and 1 bottle whipped cream.

Mrs. H. H. Kingsbury.

APPLE FLOAT

Three large apples baked, 1 cup sugar, grated lemon, white of an egg. Scrape pulp from apple, add sugar and lemon. When cold add white of egg and beat one-half hour, or till white. Serve with boiled custard or whipped cream. **Mrs. Theodore Welch.**

RICE PUDDING

Two cups rice, ½ cup sugar, 1 tablespoon butter. After rice is cooked and water poured off, add butter and sugar and let stand until cold, then fold in ½ pint cream whipped and serve with maple syrup and chopped English walnuts. **Mrs. H. S. Boice.**

PRUNE WHIP

One-fourth pound prunes, boiled down, shredded or chopped, or put through colander, ¼ cup chopped nuts, whites of 2 small eggs beaten to a stiff froth. Sweeten and flavor with vanilla to taste. Beat all together. Serve in small glasses with whipped cream on top. In cooking the prunes, allow all the juice to be absorbed into them. **Mrs. Benjamin E. Page.**

RICE PUDDING

One-half cup of rice, boiled in water, one-half hour in open kettle. Drain through colander. Butter deep pudding dish. Put rice in about one inch thick. Add a fe wraisins to the rice. Beat three eggs with ½ cup of sugar, 3 cups of milk added to eggs and sugar. Pour on top of rice. Do not stir the rice. Sprinkle top liberally with cinnamon. **Mrs. DeWitt C. LeFevre.**

CARAMEL PUDDING

One quart milk, 1 cup sugar, 3 eggs, 4 teaspoons corn starch, 1 teaspoon vanilla, a pinch of salt. Brown sugar to a dark brown in a skillet, add milk and stir until sugar is dissolved. When milk is at boiling point add salt and corn starch made wet in a little cold milk. Beat in yolks and let all come to a boil. When cold add whites whipped with cream. **Mrs. J. D. Condit.**

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LEMON CUSTARD

Yolks of 2 eggs creamed with 1 cup sugar, 1 tablespoon flour, pinch of salt. Mix dry ingredients, add 1 cup of milk, the grated rind and juice of 2 lemons. Cook in double boiler until it thickens. Dice two bananas in individual dishes. Pour the custard over this, and for a meringue, use the beaten whites to which has been added 2 tablespoons of bar sugar. Heap on custard. Serve ice cold with a cherry on top. **Mrs. Robert Sorver.**

NUTTED CREAM

Cover ½ box of Plymouth Rock or Knox gelatine with ½ teacup of water and soak ½ hour. Whip 1½ pints of cream and add to it 4 tablespoons of chopped English walnuts and ¾ cup of powdered sugar, teaspoon of vanilla. Pour 3 or 4 tablespoons of hot water over gelatine and stand it over kettle until it is dissolved, pour this over cream and begin at once to stir. Mold on ice and cut in slices to serve. Nice to sprinkle nuts on top when serving.

Miss Ada Breckenridge.

GOOSEBERRY FOOL

Top and tail 1 quart gooseberries, put into a stew pan with 1 pine sugar and ½ cup water. Cook until all are well done. Then strain through a sieve. To the pulp when cold add a small pinch of carbonate of soda and 1 pint whipped cream and serve.

Caroline Tuckey.

WINE JELLY

One-half box of gelatine, juice of 1 lemon, ½ cup of cold water, 1 cup of sugar, 1 pint of boiling water, 1 cup of Sherry or Port wine. Soak the gelatine in cold water 15 minutes, or until soft. Add the boiling water, lemon juice, sugar, and wine. Stir well and strain through a fine napkin into a shallow dish. Keep on ice until hard. When ready to serve, cut in cubes or diamonds, or break up lightly with a fork. Serve with whipped cream.

Mrs. J. Winslow Chick.

SPANISH CREAM

One package of Knox's gelatine, 1½ pints milk, 3 eggs. Dissolve the gelatine in the milk, then stir in the yolks, and a cup of sugar, cook, but be careful and not let it curdle. Stir in the whites of the eggs after being well beaten. Put in a mold to cool. Makes 1 quart. **Mrs. Frederick Gleason.**

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MOST DELICATE CUSTARD FOR INVALID

One pint milk, yolks of 4 eggs, 4 teaspoons sugar, a little vanilla and pinch of salt. When mixing have milk hot. Steam four or five minutes. **Mrs. Edward M. Mackey.**

BANANA FLUFF

Two bananas, ¾ cup light brown sugar, beaten together with egg beater, white of 1 egg beaten stiff and whipped into the other. Dissolve 1 tablespoon gelatine in a little cold water. Stand cup in boiling water to melt. Beat into mixture. Put in sherbet glasses in refrigerator. Serve with whipped cream.

Mrs. Henry Doty.

MACAROON WHIP

Whip a cup of cream and sweeten to taste. Slice two bananas, and break up a dozen macaroons. Just before serving stir these into the cream. **Mrs. J. L. Mothershead.**

CUSTARD FOR THREE SMALL CUPS

One egg, 1 cup milk, 1¼ tablespoons sugar, pinch salt, trifle grated nutmeg. **Mrs. F. C. Morgan.**

RICE PYRAMIDS

Two cups of cream, 1 cup cold boiled rice, 1 small cup granulated sugar, 2 teaspoons gelatine, 1 tablespoon Sherry. Whip cream until stiff, add rice, sugar and gelatine, dissolved. Just before putting into individual molds add Sherry. Serve with crushed fruit. **Mrs. J. C. Trask.**

MOULVERN PUDDING

Take a convenient size pudding bowl. Line it with slices of stale bread. Bring to a boil 1 pint of raspberries, together with ½ pint of sugar. Pour into bowl, cover top with a slice of bread. Press down with a saucer, put in ice box to cool for some hours. Turn out when ready for use; pour over it 1 cup of whipped cream. **Caroline Tuckey.**

FLOATING ISLAND

One and one-half cups milk, ½ cup sugar, yolks of 4 eggs. Heat milk, add sugar and eggs well mixed. Cook in a double boiler until it begins to thicken. Chill. Add 1 teaspoon lemon extract. Make a meringue with whites 4 eggs and 4 tablespoons sugar and 1 teaspoon vanilla. Put custard in a glass bowl with meringue on top. **Mrs. F. Bruce Wetherby.**

FAIRY FLUFF

Use ¾ cup sugar, yolks of 4 eggs, juice of 1 lemon and 2 oranges. Cook till thick as custard, then fold in the stiffly beaten whites of the eggs and cook one minute. Pile in sherbet cups to serve.

Mrs. H. M. Griffith.

Frozen Desserts

"Then farewell heat and welcome frost."
—Merchant of Venice.

MRS. VISSCHER'S FROZEN PUDDING

One generous pint of milk, 2 cups granulated sugar, scant ½ cup flour, 2 eggs, 2 tablespoons gelatine, 1 quart cream, 1 pound French candied fruit, 4 tablespoons wine. Let the milk come to a boil. Beat the flour, 1 cup sugar and the eggs together and stir into the boiling milk. Cook 20 mintues and add the gelatine which has been soaking one or two hours in water enough to cover it. Set away to cool. When cool, add the wine, sugar and cream. Freeze ten minutes, then add the candied fruit and finish freezing. Take out the beater, pack smoothly and set away for an hour or two. When ready to serve, dip the tin in warm water, turn out the cream and serve with whipped cream heaped around.

Mrs. F. Bruce Wetherby.

MANHATTAN PUDDING

One and one-half of orange juice, ¼ cup of lemon juice sweetened quite sweet, ½ pint of whipped cream, two-thirds cup of English walnuts chopped, ½ cup of powdered sugar, 1 tablespoon vanilla. Let stand packed in ice for three hours, use plenty of ice and salt. Serve seven people.

Mrs. J. A. Horrell.

MAPLE MOUSSE

Beat yolks of 6 eggs very light, pour over them ¾ cup of maple syrup made very hot (almost boiling). Put in double boiler and stir constantly until they thicken, then remove and beat until cool. Add ½ pint cream, also the whites of the eggs beaten very stiff, and stir very lightly in custard. Pour into mold and pack in ice and salt for at leat 4 hours.

Mrs. J. Perry Wood.

FLORENTINE LOAF

One pint strawberry or raspberry juice, strain and sweeten. 1 pint whipped cream whipped until very stiff. Sweeten and flavor with vanilla. Put berry juice into mold with whipped cream on top. Handle carefully to prevent mixing. Pack in ice and salt to remain three hours.

Mrs. J. E. Ferry, Sierra Madre, Cal.

LEMON MILK SHERBET

Bring to the boiling point in double boiler, 1 quart milk, 2 cups sugar, and grated rind of one lemon; set aside to cool. When cold, strain into the can of the freezer, pack the salt and ice around and turn crank for about 10 minutes. Now open freezer and add whites of 3 eggs well beaten and juice of three lemons. Turn the crank again until sherbet has been frozen, then set away to ripen.

Mrs. B. Marshall Wotkyns.

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PEACH ICE CREAM

Make a boiled custard with 4 eggs, 1 cup granulated sugar and 1 quart milk. When custard is cold add 1 quart of rich cream, also 2 cups of finely shredded peaches (shred with a silver fork). Add one 1 sugar to peaches and freeze hard. Fresh peaches are best, but canned peaches are very good, omitting the juice.

Mrs. Masters.

CHOCOLATE ICE CREAM

Three pints cream, 1 pint milk, 2 tablespoons grated chocolate, mixed with 6 tablespoons sugar. When partly frozen, add 2 well beaten eggs.

Mrs. Masters.

MARSHMALLOW ICE CREAM

One quart cream, 1 quart milk, 1½ cups sugar, 1 pound marshmallows. Cover marshmallows with milk, and let stand one or two hours, shred with two forks and use any flavoring and freeze.

Mrs. Geo. E. Waldo.

FROZEN PUDDING

One quart cream, ¾ cup sugar, ¼ cup rum, 1 cup candied fruit, 8 lady fingers. Cut fruit in pieces and soak several hours in brandy to cover. Mix cream, sugar and rum, then freeze. Line a two-quart melon mold with lady fingers, crust side down; fill with alternate layers of the cream and fruit, cover, pack in salt and ice, and let stand two hours. Brandied peaches cut in pieces, with some of their syrup added, greatly improves the pudding.

Mrs. Howard Huntington.

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STRAWBERRY ICE CREAM WITH MARSHMALLOWS

One pint strawberry juice, 1½ cups sugar, 1 quart thick cream, 1 pint thin cream. Freeze cream first. Then cut ½ pound soft marshmallows in three pieces each and fold them in the cream after it is frozen.

Mrs. A. A. Libby.

PHILADELPHIA CARAMEL ICE CREAM

Custard: One cup white sugar, 1 large spoon flour mixed with sugar, 2 eggs beaten in a little milk, about a cup full. Cook in double boiler.

For the caramel take 1 cup brown sugar, 1 tablespoon water and brown thoroughly in a skillet. Mix slowly a little at a time with the custard. When it is cold add the vanilla and 1 quart of cream, then freeze for about three hours. Serve in glasses with whipped cream and crushed nuts on top of the cream.

Mrs. Matt S. Hughes.

RASPBERRY CREAM

One pint whipping cream, 1½ cups fresh raspberries, 1 cup cut marshmallows, white of 1 egg. Chill cream, whip until thick, then fold in the stiffly beaten white of 1 egg, and sweeten to taste. Have ready the raspberries and marshmallows, sprinkle them through the cream, arrange on a chilled serving dish and put on the ice.

Mrs. Elliot Gibbs.

APRICOT ICE

One can apricots, ½ lemon, 1 pint sugar, 1 can water. Use can of apricots with the skins on. Put through a colander. Fill can with water and pour over skins through colander. Add lemon and sugar. Let stand on ice till sugar is dissolved. Freeze stiff. After frozen, it may be beaten for ten minutes to make smooth and creamy.

Mrs. S. N. Frey.

ORANGE SHERBET

One and one-half quarts of milk, 1 pint of cream, 1 quart of sugar, 10 oranges, 3 lemons. Put milk, cream and sugar into freezer and freeze until mushy, add fruit juice and finish freezing. All milk may be used instead of cream with excellent results. This makes one gallon.

Mrs. Albert E. Edwards.

LEMON ICE

Four cups water, 2 cups sugar, ¾ cup lemon juice.

Mrs. B. Marshall Wotkyns.

PEACH SHERBET

Melt three cups of sugar in one cup of hot cream. When cool add three cups milk and one-half cup lemon juice. When partly frozen add one pint of peach pulp. Let stand two hours at least.

Mrs. Clara H. Chase.

PINEAPPLE SHERBET

One pint of grated pineapple, 1 pint of sugar, 1 pint of cold water. One tablespoon of gelatine, with sufficient cold water to soak it. Let stand one hour. After which pour over it one cup of boiling water. Mix cold water and sugar together, add pineapple. Mix well with gelatine and freeze. **Mrs. DeWitt C. Le Fevre.**

FROZEN MARSHMALLOW PUDDING

Melt one 25c package of marshmallows in a double boiler. Dissolve one tablespoon of granulated gelatine in cold water, then mix it in a little hot water. Set on ice, when it begins to thicken, beat in the dissolved marshmallow. Then fold in one pint of thick cream whipped stiff. Flavor with almond. Pour into a melon mold. Pack in ice and salt for three hours. **Rosa Bell.**

CARAMEL ICE CREAM

One cup sugar, 2 eggs, one-third cup flour, quart of milk. Cook in double boiler stirring until it thickens slightly. Put 1½ cups sugar in iron skillet over a very low fire. Stir constantly until it melts. Stir this into the hot custard. Let cool, then add 1 pint of cream and freeze. This amount makes about 2½ quarts.

Mrs. L. M. Abbott, Ontario, Cal.

MAPLE MOUSSE

Beat 3 eggs, add 1 cup maple syrup and stir on fire until it thickens. Add 1 pint whipped cream. Put in freezer and freeze without stirring or turning. Add nuts if desired.

Mrs. W. K. Hurff.

MARSHMALLOW MOUSSE

One-half pound marshmallows, ½ pound nuts chopped, 1 tablespoon of Sherry wine, 1 pint cream whipped. Cut marshmallows in quarters, soak in sherry and add to whipped cream. Pack in ice and salt and let stand two hours.

Mrs.MaryTorrance.

BAKED ALASKA

Whites of 6 eggs, 6 tablespoons of powdered sugar, 1 quart brick of ice cream, thin sheet of sponge cake. Make meringue of eggs and sugar, cover a board with white paper, lay on sponge cake, cut brick of ice cream in half, lengthwise, turn on cake,(which should extend one-half inch beyond cream), cover with meringue and spread smoothly. Place on oven grate and brown quickly in hot oven. Garnish with Maraschino cherries and angelica, or set on fire before bringing to table. The board, paper, cake, and meringue are poor conductors of heat and prevent the cream from melting. Slip from paper on ice cream platter.

Sponge Cake: Two eggs beaten lightly, ¾ cup granulated sugar, pinch salt, 4 tablespoons of hot water, 1 cup flour, 1 teaspoon baking powder, flavoring. Use Dover egg beater and beat thoroughly as ingredients are added. Spread in unbuttered dripping pan.

Mrs. K. A. Wyckoff.

MAPLE MOUSSE

Four egg yolks, 1 cup maple syrup, 1 cup whipping cream. Beat yolks and syrup together and cook, stirring until it thickens. Place the dish in a pan of cold water and beat until cold. Beat the cream to a stiff froth. Fold the 2 mixtures together. Pack in salt and ice for 3 hours.

Mrs. R. R. McCrea, Vancouver, B. C.

MOUSSE

Three-fourths cup granulated sugar, ¾ cup water. Boil until it strings. 1 pint whipped cream, 6 macaroons (rolled), whites of three eggs. Beat eggs, add hot syrup, and beat gently. When syrup is cold add the whipped cream, the rolled macaroons and teaspoonful of vanilla. Pack in freezer and let it stand three or four hours.

Mrs. William F. Knight.

LALLA ROOKH

Yolks of two eggs well beaten with two teaspoons of sugar, heaped, 2 tablespoons of wine, 1 cup of rich cream, whites of 2 eggs beaten. Freeze to a mush. Brandy or rum may be added in as large quantities as you wish and improves the flavor as the wine is not quite strong enough. **Mrs. B. Marshall Wotkyns.**

SHERBET—THREE OF A KIND

Three cups boiling water, 3 cups granulated sugar, whites of three eggs, 3 lemons, 3 oranges, 3 bannanas, or 3 of any kind of fruit. Pour boiling water over sugar, when cold add fruit put through strainer, when partly frozen add whites of eggs.

Mrs. C. A. Krape.

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WELSH RAREBIT

One teaspoon of flour, one heaping teaspoon of butter. Blend the two in a sauce pan over fire. Add 1 cup of milk. Season rather highly with salt and pepper. When it is boiling hard, add 1 heaping cup of grated cheese, and one well beaten egg yolk. Just before serving add the stiffly beaten white of an egg. Serve on hot toast or crackers.

Mrs. John Perry Wood.

CREAMED TRIPE AND OYSTERS

One pint of well cooked tripe (fresh), cut up in small pieces. Add this to a rich cream sauce to which has been added the liquor from a pint of oysters. Just before serving add 1 pint of oysters and cook until the edges curl. The same recipe can be used substituting boiled onions for the oysters.

Mrs. Clara B. Hazen.

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CHICKEN á la KING

Two cups of white sauce, 2 teaspoons paprika, add 1 cup Sherry, breasts of 3 cooked chickens cut in inch dice, ½ cup large capers, 2 cups mushrooms, truffles to taste, ½ cup pimientoes. Serve in chafing dish with triangles of toast.

Mrs. Edward Duff King.

ENGLISH MONKEY

One cup grated cheese, 1 cup milk, 1 cup bread crumbs, 1 egg, salt and pepper (red). Melt cheese in chafing dish or double boiler. Mix milk, egg and bread crumbs and add to melted cheese. Season with salt and paprika. Serve on toasted creackers.

Mrs. Percy Griffin.

DREAM CAKES

Make bread and butter sandwiches with a thin slice of cheese in each. Put a little butter in chafing dish and when hot put in the sandwiches. Brown on both sides.

Mrs. Elias Allen Ford.

SARDINE NEWBERG

One half pound sardines. Remove the skin and break into pieces. Add to this 2 tablespoons melted butter, ½ teaspoon paprika, ¼ cup shrerry wine. Cover and allow to become very hot. Add yolks of 4 eggs well beaten and 1 cup of cream. Stir until it thickens. Serve on rounds of soft toast. **Mrs. Edward F. Robbins.**

Preserves, Jellies and Pickles

Here is fruit for an epicure meet,
Canned and pickled and smothered in sweet,
The wealth of summer's mellow prime
To cheer the dearth of winter's time.

CRANBERRY MARMALADE

Pour boiling water over 1 quart cranberries. Let stand till cool. Pour off the water and add 1 pint hot water. Boil hard 10 minutes and strain. Then add 1 pound granulated sugar that has been heated in the oven. Boil again 5 minutes and pour into mold.

Mrs. M. C. Treat.

MINT AND APPLE JELLY

Two cups of packed mint leaves, 1 cup boiling water, pour over leaves and steep for fifteen minutes. Strain and add this to two quarts of crab apple juice, or juice from any tart apples. Proceed as for any jelly adding sugar at usual time. When cooked and ready to leave the stove, add enough green vegetable coloring to make a delicate green tint. Put up in small glasses. Is delicious and attractive for invalids tray.

Mrs. G. A. Gibbs.

MINT JELLY

Make enough Bellefleur apple jelly to fill about 12 glasses. When ready to pour out, take 3 tablespoons of the jelly and mix with it about ⅛ of a teaspoon of green vegetable coloring. Stir until dissolved and add 1 tablespoonful of spearmint flavoring. Mix this with the whole of the apple jelly by stirring slowly and allow it to boil about 5 minutes longer, as the mixture is apt to thin the jelly.

Mrs. Frank P. Flint.

ORANGE MARMALADE

Weigh the whole amount of oranges, and take an equal amount of sugar, pound for pound. Grate the skin of half of the oranges, the yellow part only. Take off skin of the other half and discard. Peel off all the white "fuzzy" skin of all the oranges. Press out all the juice and pour onto sugar, boil these together five (5) minutes, then add the pulp of all the oranges, well chopped and the grated skin and boil twenty (20) minutes, by the clock. Juice and grated skin of about three lemons, improves the flavor, especially if oranges are sweet.

Miss Augusta Senter.

ORANGE MARMALADE

Twelve oranges, 6 lemons. Slice oranges thin. Cut each slice in about 4 pieces. Peel lemons and slice them and remove all seeds. To every pint bowl of fruit, add 3 pints of water and set away over night, then boil 45 minutes, without cover, until tender. To every pound of mixture add 1 pound of sugar. Boil again 45 minutes with cover off and skim.

Mrs. Walker.

SPICED GRAPES

Select perfect grapes, wash thoroughly, remove skins. Stew the pulp. Strain out seeds. Put pulp and skins together, and to each five pints, add four pints of brown sugar, and a bag containing cloves, cinnamon and allspice. Boil mixture half an hour, and seal in jars.

Mrs. C. Mason Kinne.

GRAPE AND NUT COMPOTE

Ten pounds Muscat grapes, 7 pounds sugar, 2 pounds English walnuts. Take grapes from stems, wash thoroughly, cut in side and remove seeds. Add half the sugar and cook thirty minutes, add remaining sugar and cook until a little cooled in a saucer is thick like jelly. Add nuts cut in pieces. Cook with nuts about ten minutes. Grapes best in September.

Mrs. Albert E. Edwards.

SPICED CURRANTS

Four quarts currants, 4 quarts sugar, ½ cup vinegar, 2 tablespoons cinnamon, 1 tablespoon cloves, 1 tablespoon allspice. Mash currants, add the vinegar and spices tied in thin muslin bags. Boil hard 20 minutes. Add sugar and boil till jellies.

Mrs. L. S. Roberts.

SPICED CONCORD GRAPES

Squeeze pulp from skins of 7 pounds grapes and put pulp in a kettle to heat. Strain through a sieve to remove seeds. Add skins and strained pulp, then add 3 and one-third pounds brown sugar, 1 tablespoon ground cloves, same of ground cinnamon and 1 pint vinegar. Boil slowly about 1 hour. Weigh grapes before removing seeds.

Mrs. H. T. Fuller.

CURRANT BAR-LE-DUC

Get large currants and stem without breaking. To each pound of currants use 3 pounds sugar; take ordinary currants and bruise while warm until you have 1 pint of juice. Put 1 cup of juice in kettle and add the 3 pounds sugar. Bring slowly to a boil and skim very carefully. After boiling 5 minutes, drop in carefully 1 pound of the large currants and simmer 5 minutes. Take out without breaking and boil syrup down 5 minutes or longer, if not very thick. Skim and strain through hot cloth over the currants. Put in small jelly glasses and seal when cold with paraffine. Make small quantity at a time to avoid crushing. Gooseberry Bar-le-duc is made the same way.

Mrs. W. H. Roberts.

QUINCE HONEY

3 pints of sugar, 1 pint of water, 3 quinces cut like shoe string potatoes (not peeled.) Heat to boiling, then boil steadily 30 minutes. Seal in jelly glasses.

Mrs. Richard H. Alexander.

BLACKBERRY AND LOGANBERRY MARMALADE

Take two boxes of blackberries to one box of loganberries. Mash berries together, boil until soft, adding a very little water if necessary. Put through a sieve to remove seeds. Take equal parts of sugar and pulp and boil about thirty-five minutes.

Mrs. F. Bruce Wetherby.

CHUTNEY SAUCE

Twenty-four tomatoes, 4 large onions, 10 small green peppers, 3½ cups vinegar, one-fifth pound raisins, 2 cups garnulated sugar, 2 ounces ginger root, 1 teaspoon cinnamon, 1 teaspoon cloves, 4 tablespoons salt. Boil slowly three and one half hours.

Mrs. G. G. Guyer.

PEACH CHUTNEY

Three pounds peaches, 5 pounds chopped apples, 1 pound raisins, 1 pound currants, 1 onion, 1 red pepper, 2 pounds sugar, 1 quart malt vinegar, 2 teaspoons of cinnamon, 2 teaspoons ginger, 2 teaspoons of salt, 1 teaspoon of cloves. Cook together for two hours. Fine for cold meats.

Mrs. P. S. Honberger.

TOMATO RELISH

Twelve large tomatoes, 2 green bell peppers, 2 onions, 2 cups of sugar, 2 cups weak vinegar, 2 heaping tablespoons salt, 1 teaspoon cinnamon, 1 teaspoon ginger. Chop all ingredients fine and boil one hour. Seal.

Mrs. Elias Allen Ford.

CHILI SAUCE

Eighteen large tomatoes peeled and cut fine, 4 large onions, chop fine, 4 green peppers, chop fine, 1 teacup of sugar, 2½ cups vinegar, 2 heaping teaspoons salt, 1 teaspoon cinnamon, 1 teaspoon cloves. Boil until it thickens, then put up in jars.

Mrs. Ester Mack.

GINGER PEAR

Use a hard pear. Four pounds pears sliced very thin like chips, 4 pounds sugar, 1 pint water, 1½ ounces ginger root broken into bits, grated rind of 2 lemons, juice of 2 lemons. Boil till fruit is clear and syrup thick. **Mrs. S. Hazard Halsted.**

CURRANT CONSERVE

Juice of 5 pounds of curants, 4 pounds sugar, 1½ pounds raisins seeded and chopped, 3 oranges soft pulp and juice, the peel chopped in small pieces, if oranges are large the peel of two is sufficient. The whole coked 15 minutes. **Mrs. L. S. Roberts.**

APRICOT MARMALADE

Peel 3 pounds of apricots and cut in half. Take half this weight in sugar and cook until soft. Shred one pineapple and cook with ¾ its weight in sugar. Put together, cook and seal in glasses.

Mrs. Helen M. Belford.

TOMATO KETCHUP

To three pecks of tomatoes, six large onions, one ounce each of whole cloves, allspice and peppers. Boil slowly five hours, and then rub it all through the sieve dry. After it is strained, put in a pint of vinegar and a cup of salt, and then let it boil one hour, then bottle up hot. Soak the spices in the vinegar over night. Put the spices in a muslin bag. **Mrs. Walter Raymond.**

APRICOT PICKLES

Seven pounds of light brown or granulated sugar, 1½ pints cider vingar, 12 whole cloves, 1 teaspoon cayenne pepper. Let syrup boil up well, add fruit and allow to cook not over five minutes, then place fruit in jars. Cover with the hot syrup immediately and seal. This will put up sixteen pounds of fruit. Prick the apricots with a sharp fork before putting into the syrup.

Mrs. Fred Elmer Wilcox.

TOMATO MINCE MEAT

One peck green tomatoes, chopped fine. Drain, and measure the juice. Add as much water as juice, return juice to chopped tomatoes and boil until done. Add five pounds brown sugar, two pounds chopped raisins, two tablespoons each of cinnamon, cloves, allspice, nutmeg, salt. Boil twenty minutes. Add one cup vinegar and cook until desired thickness. **Mrs. C. L. Ames.**

PEPPER HASH

Twelve red peppers, 12 green peppers, 15 white onions, 1½ tablespoons salt, 1 pint vinegar, 1½ cups sugar. Chop peppers fine. Cover with cold water and let come to a boil, then drain. Add onions chopped fine. Heat to boiling point the vinegar, salt and sugar, and pour over peppers and onions. Fill jars and seal.

Mrs. James Hetherington.

PICKLED PEPPER HASH

Wash and dry five large green peppers and one red one. Cut them open and remove seeds, then chop the shells fine. Take a good sized head of cabbage, remove all imperfect leaves, cut up fine and mix well with peppers. Add two tablespoons of brown mustard seed, three tablespoons of salt, one of sugar, and enough vinegar to cover whole. Stir well together and put in pickle bottles. This is ready to use in two days. **Mrs. E. D. Kennedy.**

WATERMELON RIND PICKLE

Use thick rind only. Weigh the rind. Let stand over night in salt water, then boil in clear water adding a teaspoon of powdered alum five minutes before removing from the fire. Drain off the water. For 10 pounds fruit, 1½ pints vinegar, 6 pounds sugar, 3 sliced lemons, ½ dozen pieces of whole ginger, three bags the size of walnuts of powdered cloves, powdered cinnamon, and powdered allspice. A hand of whole spices of the same. Boil until it clears.

Mrs. Stevens Halsted.

SPICED FIGS

Seven pounds fruit, 5 pounds sugar, 1 pint vinegar, 1 tablespoon whole cloves and allspices, few pieces of stick cinnamon, a little ginger root, and sliced lemon. Put vinegar, sugar and spices on fire, cook till sugar is a syrup, then add fruit, lemon and ginger. If fruit is very ripe and there is too much juice, take out fruit and let syrup boil.

Mrs. F. F. Rowland.

SWEET PICKLE

One quart vinegar, 1½ quarts of sugar, 1 gallon of fruit, 2 teaspoons cloves, 4 tablespons cinnamon. Heat sugar and vinegar and pour over fruit for 7 morning. The fourth day put in the spice tied in bags. Seal hot.

Mrs. Mary B. Richardson.

INDIAN VINEGAR

To 1 gallon white vinegar add 10 small pepper corns, 1 ounce mustard seed, 2 tablespoons salt, 1 cup of horseradish, 50 fresh nasturtium seeds, 1 bay leaf, 1 sprig of mint. Stir frequently, letting stand for 5 days. Strain and bottle for salads and cold meats.

Mrs. Thomas McDougall.

BENGAL CHUTNEY—MEAT SAUCE

One pound brown sugar, ½ pound salt, ½ pound mustard seed (white), ½ pound raisins (chopped fine), ¼ pound onions, ¼ pound ground ginger (I like better to use half amount), 2 ounces garlic (chopped fine), 2 ounces ground mustard (best), ½ ounce cayenne, ½ ounce turmeric, 3 pints best vinegar, 13 large sour apples, 7 large tomatoes. Peal apples and boil in 1 pint of vinegar. Boil tomatoes in another pint of vinegar. When soft mash apples and tomatoes through colander. When cool add the other pint of vinegar and all other ingredients, one at a time. Mix well and after an hour or so, put in air-tight cans.

Miss Mabel L. Gould.

FIG PICKLE

Seven pounds fruit, 3 pounds sugar, 1 pint vinegar, 1 tablespoon cinnamon, ½ tablespoon cloves, 3 lemons sliced thin. Soda size of walnut in boiling water. Pour over fruit. Stand a while then rinse thoroughly. Make syrup. Boil fruit until clear, then take out and boil down syrup.

Miss Rena Ross.

GREEN TOMATO SOY

Slice ½ peck of green tomatoes. Cover with 1 quart of water and cup of salt, let stand two hours, then drain quite dry. Add to this: 3 onions, sliced fine, 1 teaspoon ground cloves, 1 teaspoon red pepper, 1 teaspoon mustard, 1 teaspoon cinnamon. Add one quart best vinegar. Boil slowly ten minutes then simmer 1½ hours.

Mrs. Ernest H. May.

EAST INDIA CHUTNEY

One dozen medium sized green tomatoes, 6 cucumbers, 2 onions, 2 garlics, 1 pound imported Canton ginger, 1 pint preserved water melon rind. Slice all ingredients small and thin. Boil together 2 quarts vinegar, 6 pounds light brown sugar, 1 ounce unground mace, tablespoon salt, 1 tablespoon cinnamon, handful of very small Spanish red peppers, 2 pounds currants and 1 pound seedless raisins. Cook all these ingredients until transparent and syrup looks clear and heavy. **Mrs. Ernest H. May.**

CAULIFLOWER MUSTARD PICKLE

Twenty medium sized cucumbers, 1 quart small whole onions, 2 large heads cauliflower, picked apart, 4 green bell peppers and 2 red peppers, 4 quarts green tomatoes. Cauliflower, cucumbers and green tomatoes to be cut in inch square pieces. Peppers to be cut in strips about 1½ inch long. Keep these ingredients in salt water over night and scald in same water next morning. Drain well.

Filling: Heat 3 quarts best cider vinegar to boiling point with 3 cups sugar,. Mix ¼ pound of ground mustard, 4 teaspoons celery seed, 2 small cups flour, 2 teaspoons turmeric, 1 teaspoon cinnamon together. Add water enough to make a smooth paste, then stir gradually into the hot vinegar and sugar and boil until thick and smooth. Then pour it over the other ingredients cooking all together until tender, but not too soft.

Miss Jane E. Waddington.

GREEN TOMATO PICKLE

Two gallons green tomatoes, peeled, sliced and salted over night. The next morning squeeze out well and put on to cook. Cover with fresh water. Boil twenty minutes. Drain off the water and add one quart of onions which have been previously chopped and boiled until tender. 3 quarts cider vinegar, 2 pounds sugar, 4 tablespoons ground cinnamon, 4 tablespoons dry mustard, 4 tablespoons celery seed, 4 tablespoons turmeric, ½ pound whole white mustard seed. Mix all together, stand over night, then boil until tender. **Mrs. Richard Chapman.**

PICKLED FIGS

Peel ten pounds of little Celeste Figs, leaving on stems, 9 pounds sugar, 1 quart vinegar, 2 ounces stick cinnamon, 2 ounces whole cloves. Put in cheese cloth bags and remove when done. Let sugar and vinegar come to a boil, skim well, add figs, cook slowly until syrup is thick and figs are clear. **Wong (Kayser.)**

MUSTARD PICKLE

One quart of onions, 1 pint of cucumber pickles, 1 quart of cauliflower, 1 quart of green tomatoes, large and small peppers, (green and red), (take out seeds), chop and let stand in brine over night, drain then scald in vinegar with lump of alum until tender. A layer of ingredients then salt. When cold pour off the vinegar. If desired add celery.

Dressing for the above: ½ pound of ground mustard, ¼ ounce turmeric, ½ cup of flour, ¼ ounce of celery seed, 1 cup of sugar. Stir into ½ gallon of boiling vinegar. Boil all together fifteen or twenty minutes. **Miss Emily Power.**

HORSE RADISH PICKLES

One gallon of vinegar, add 1 cup of sugar, 1 cup of salt, 1 pint grated horse radish, 1 tablespoon pulverized alum, 1 teaspoon mustard, ¼ teaspoon cayenne pepper. Let this mixture stand over night. Cover the cucumbers with boiling water and let stand 24 hours, then pour off water and plunge in cold water. Dry them and throw them into the vinegar, stirring from time to time. The pickles are ready to use in two or three weeks.

Mrs. F. G. Cruickshank.

MUSTARD PICKLES

One quart small whole cucumbers, 1 quart large cucumbers, sliced, 1 quart green tomatoes, sliced, 1 quart small button onions, 4 green peppers cut fine.

Directions: Make a brine of 4 quarts water and 1 pint of salt. Pour over vegetables. Let stand 24 hours. Then heat to the boiling point and drain.

Dressing: Make a paste of 1 cup flour, 6 tablespoons mustard; 1 tablespoons turmeric powder, a little vinegar. Add 1 cup sugar and enough vinegar to make two quarts in all. Boil this mixture until it is thick and smooth, stirring constantly. Add the vegetables, heat well through and can while hot. **Mrs. E. F. Hahn.**

SLICED CUCUMBER PICKLES

Nice with steak. Two dozen large cucumbers, 1 dozen medium sized onions. Slice cucumbers about ⅛ inch thick without peeling them. Slice onions thin. Cover with 1 teacup salt and let stand 3 hours. Drain and cover with the following: One quart vinegar, 1 teacup olive oil, 1 teacup white mustard seed, ½ teacup black mustard seed, 2 tablespoons celery seed. Mix well with cucumbers and onions and can. Two or three green peppers, chopped, may be added if desired. **Mrs. Edward M. Mackey.**

Candy

"A little nonsense now and then
Is relished by the best of men."

MAPLE NUT FOAM

Three cups light brown sugar, 1½ cups water, whites of two eggs, 1½ cups walnut meats. Make syrup of sugar and water. Boil without stirring until it will spin thread when dropped from spoon. Pour slowly while beating constantly on whites of eggs (beaten until stiff). When nearly hard add nuts, and drop from teaspoon on greased plates.

Miss E. Florence Trask.

SEA FOAM CANDY

Three cups sugar, 1 cup water, 1 tablespoon of vinegar. Cook until it forms a hard ball when dropped in water, but do not stir. Pour it slowly over the stiffly beaten whites of two eggs, beat until it is stiff. Add 2 cups of chopped nuts and a teaspoon of vanilla. Drop from spoon on oil paper, in small pats.

Miss Emilie S. Neff.

FONDANT

Two cups sugar, 1 cup water, ⅛ teaspoon cream of tartar. Place all ingredients in granite sauce pan and boil briskly until it will form soft waxy ball, when dropped in cold water. (Wrap a fork in soft muslin or linen and dip in cold water. With this keep crystals of sugar from forming on sides of pan). Place in cold place and let stand until tepid. Then beat until creamy. Knead on a marble slab until smooth and dry. Press in glass or bowl, cover and keep in a cool place. If desired, fondant can be kept several days. For mints or creams Burnetts coloring should be worked into fondant while kneading.

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

NOUGAT

One pint sugar, whites of two eggs well beaten, 2 tablespoons glucose, chopped walnuts, raisins, candied cherries, etc. Mix the sugar and glucose with a little water. Cook very thoroughly till brittle in cold water. Pour hot over the beaten whites of eggs, stirring and beating as you pour. Beat till it becomes creamy. When cooling, stir in nuts, etc. Gather into a loaf, and leave till next day to dry. Cut into squares.

Miss Christiana Clark, Santa Barbara, Cal.

MAPLE NUT LOAF

One and one-fourth cups medium brown sugar, ¾ cup granulated sugar, butter size of egg, 1 cup cream or milk, 1 cup nuts. Boil sugar and milk until it will form soft ball in cold water. When nearly done, add butter. Let stand until cool and beat until thick. Add nuts, and pour out into buttered pans. Cut in squares when hard. Stir while boiling, as brown sugar sometimes causes milk to curdle.

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

MAPLE CREAM WALNUTS

One cup light brown sugar, one cup white sugar, 1 cup maple syrup, 1 cup hot water, ½ cup "Red label" Karo syrup. Mix together and stir over slow fire until melted; then let it boil until it forms a saft ball, when dropped into cold water. Remove from fire and stir briskly until creamy; then place in pan of hot water over fire until it is quite soft. Have ready half walnut meats and dip into the cream using narrow kitchen fork. Drop on waxed paper. (Keep in a box or covered dish to keep them from getting hard.

Mrs. C. J. Cheesewright.

FRENCH CREAMS

Prepare two quantities of fondant having each of a different color. Mold one color into balls, with the hands, and place on waxed paper. Melt remaining fondant over steam or in double boiler. Drop molds in melted fondant and quickly remove with silver fork. Replace on waxed paper until hard. If desired, finely chopped nuts can be worked into molds. These are delicious when properly made. Use any flavor desired.

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

STUFFED DATES

Take one pound of dates, wash well, cut out pits with a very sharp knife, and fill centers with a cream cheese, preferably neufchatel.

Mrs. Elsinore Machris.

TAFFY

Four cups granulated sugar, 2 teaspoons cream of tartar dissolved in water, 2 cups water, 2 tablespoons vinegar, 2 tablespoons melted butter. Add 2 teaspoons lemon or vanilla just before taking candy from the fire. Boil until it strings, then cool and pull until white.

Mrs. Richard H. Lacy.

DIVINITY CANDY

Two cups granulated sugar, ½ cup Karo syrup, 3 tablespoons water, 1 cup walnut meats cut. Cook until brittle, have ready the beaten whites of two eggs, add 1 teaspoon vanilla and beat hard before pouring into a buttered dish.

Mrs. H. R. Hertel.

FRUIT BAR

Made from fondant by kneading in chopped fruits and nuts. Slice in rather thin pieces (figs, dates, cherries, citron, nuts).

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

MINTS

Follow recipe for fondant using one tablespoon Karo syrup (white) in place of cream of tartar. While kneading flavor with oil of peppermint or wintergreen (do not use too much). Melt over steam and drop on oiled paper from tip of tea spoon. Color mint, pale green, wintergreen pink. If desired these can be chocolate coated.

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

PRESERVED FIGS

Use 4 pounds sugar to 2 cups of water. Let syrup boil, then add 6 pounds figs whole, picking out firm ones. Let them simmer for two hours and then drain in colander for one half hour. Place them on a tray in the sun for two days, then roll them in sugar and place on a fresh tray to dry for two more days.

Miss E. B. C. Peterson.

CANDIED FIGS

Select very firm figs with as much stem as possible, wash in hot soda water, (1 tablespoon soda to 1 gallon boiling water), and rinse thoroughly in cold water. For 10 pounds fruit, make a syrup of 10 cups sugar and 5 cups water, skim syrup and add figs, boiling gently 1 hour. Lift figs carefully onto a platter, and after draining well, transfer to other platters, and place in the sum to dry. Turn over frequently so each fig will dry well. After two or three days of hot sun, cook figs again in the same syrup another good hour. Repeat the drying process, and cook again in same syrup the third time. When sun dried after the third cooking, the figs should have a candied look on the surface. Keep the figs in as good shape as possible, it being necessary sometimes to pull them gently into shape. Roll in granulated sugar and put away in stone crock between sheets of oiled paper.

Mrs. J. B. Durand.

CANDIED GRAPE FRUIT

Soak grape fruit shells in water over night, then cut in strips with scissors. Boil till tender changing the water twice. Make a syrup of two parts sugar to one of water, put in grape fruit and cook till it is clear and syrup thick, then spread fruit in platters and when cold roll in granulated sugar and dry.

Mrs. Theodore Welch.

CHOCOLATE CREAMS

Prepare same as French creams but drop molds into the following: ½ pound Baker's chocolate, butter size walnut, paraffine size hickory nut. Melt over steam and remove molds with silver fork. Place on oiled paper. Do not have chocolate too hot. While chocolate is still warm end soft, halves of pecans, almonds or candied cherries may be placed on top of each mold. Keep cold but do not put in ice box.

Miss Echo Elizabeth Jarvis, Polytechnic Elementary School.

FUDGE

Two cups brown sugar, 1 cup white sugar, 1 cup milk, ¾ cup ground chocolate, butter (size of a walnut), pinch of salt. Boil until it forms a ball in cold water. **Miss Mary Boal.**

MOLASSES TAFFY

Four cups white sugar, two cups molasses, one cup hot water, one cup "Red label" Karo syrup, one-half cup butter, two large tablespoons vinegar. Put all together in very large sauce pan or preserving kettle, to prevent boiling over. Stir over slow fire until melted then let boil without stirring until it is crisp when dropped into cold water. Pour quickly into well buttered deep pan to cool. As soon as it is cool enough to bear in the hands, remove from pan and pull, using tips of fingers as much as possible and taking care not to let the candy twist, as that breakes the pores and makes it heavy instead of light and porous as it should be. Do not use butter or flour on the hands. If the candy begins to stick to the hands put it down on a buttered pan for a moment while you wash your hands quickly in very cold water and dry slightly. If the flavor of peppermint is liked, put a few drops of oil of peppermint while pulling. Pull as long as you can, then put on bread board to cool. When thoroughly cool, put in tin box or covered dish, as candy quickly absorbs moisture and gets sticky if left in open air.

Mrs. C. J. Cheesewright.

SUGARED ORANGE PEEL

Cut most of white off of peeling and slice thin. Soak in cold water two days, changing water once. Make syrup of 2 cups sugar and 3 cups water. Boil peel in syrup, slowly, 3 hours (until syrup is nearly gone.) Drain in colander, then spread on platter to cool and sprinkle with granulated sugar. **Mrs. W. H. Roberts.**

Beverages

"Mingles with the friendly bowl,
The feast of reason and the flow of soul."
—Pope.

A REFRESHING DRINK

Put into your punch bowl a cupful of granulated sugar,, add juice of 6 lemons, stir until sugar melts. Put in three peeled lemons, sliced very thin. Leave in the ice until you are ready to use it. Add then a dozen sprays of green mint and a quart, at least, of pounded ice. Stir well for a minute and pour from a height into it 2 or 3 bottles of imported ginger ale. **Mrs. Howard Huntington.**

MARYLAND GRAPE JUICE CUP

One quart white or red Calwa grape juice, ½ pint granulated sugar, ½ pint lemon juice, juice of two oranges, 2 tablespoons of pineapple juice, 1 pint Whiterock or Shasta, 1 or 2 slices pineapple, 2 tablespoons cherries, one cucumber rind sliced. Enough for six.

Mrs. D. M. Linnard.

CURRANT AND RASPBERRY SHRUB

Pound 4 quarts of ripe currants and 3 quarts of ripe raspberries in a stone jar with a wooden pastle, then squeeze every drop of juice out; put it into a parcelian kettle and boil hard for ten minutes, then put in 4 pounds of white sugar; let it boil once more and skim will rise; after skimming let it get perfectly cold, after which skim off all remaining impurities, add a quart of good brandy, shake hard for five minutes, bottle and seal up, laying bottles on their sides when put away. **Miss Katherine B. Connell.**

BLACKBERRY CORDIAL

Nine cups juice, 3 cups brandy, 2 tablespoons cinnamon, 2 tablespoons cloves, 1 tablespoon nutmeg, 1 tablespoon allspice, ½ tablespoon sugar. Boil until thick. **Mrs. Emil Kayser.**

A Few Things Worth Knowing

To keep the top of the dining table in good condition, make a bag of several thicknesses of cheese cloth and fill it with powdered pumice stone. Drop this in sweet oil and rub the surface well. Finish polishing with a chamois skin.

Silk Gloves Cleaned: To wash silk gloves and keep them pure white, use cold water and white soap and wash them at night. Rinse well in water slightly blued and let dry during the night. In the morning they will be found soft and white. Gloves washed in this way will never turn yellow.

I find that baking powder biscuits are much better when the dough is rolled thinner than usual and two cuts are made for each biscuit, laying one on top of the other. When made in this way biscuits will break open at once and seem more dainty.

A handful of dry salt dampened with turpentine will remove the brown stains from porcelain.

To keep white enamelware from discoloring, make a strong solution of baking soda and rain water. Put the utensils in and boil them hard. They will be as white as new.

If almonds after being blanched are plunged into cold water they will keep snow white. To blanch them it is best to put them into cold water and let it come to boiling point.

When boiling rice or beans, two things which boil over easily, put in a lump of butter size of a walnut and this will stop the trouble at once.

When steaming potatoes put a cloth over them before putting the lid on. They will take much less time to cook and be more mealy when done in this way. **Mrs. Walter A. Edwards.**

To Remove Ink Stains: Ten cents worth of chloride of lime, 1 pound Sal Soda, 2 quarts soft water. Leave in a few minutes only. Rinse in clean water immediately. **Mrs. J. S. Torrance.**

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REAL ESTATE
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65 SO. RAYMOND AVE., PASADENA
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